THE NATIONAL

Provisioner

THE MAGAZINE OF THE

Meat Packing and Allied Industries

Volume 98 MAY 7, 1938 Number 19

THE JOHN CREAR MAY 9 1938 LIBRARY



Eye Appeal!

. . ANOTHER OF THE SIX PLUS-VALUES OF *Skinless* FRANKFURTERS AND WIENERS

You'll like their better color, their uniform size after we run your first test of Skinless. And *eye appeal* means more sales over the counter. But eye appeal is but one of the six advantages of Skinless. *Taste* . . . *Quality* . . . *Uniformity* . . . *Consumer Acceptance* and *Savings* in Production costs are the other reasons why Packers and Sausage Makers all over the United States are in Skinless production . . . At your request a Visking representative will run a test for you, proving how you can save upward to 2c a pound on production cost the Skinless way. Just write to . . .

6 PLUS-VALUES OF SKINLESS FRANKFURTERS AND WIENERS

1. Production Savings 2. Uniformity
3. Eye Appeal 4. Quality
5. Taste 6. Consumer Acceptance

THE VISKING CORPORATION
6733 West 65th Street Chicago, Illinois

THE SENSATIONAL NEW BU

Sets New High Re



MODEL . . . 70 B . . . BUFFALO S

W BUFFALO SILENT CUTTER

lig Records for Cutting Efficiency and Low Operating Cost . . .

"Eight hundred pounds of sausage meat cut to the finest consistency and emptied in record time. The most remarkable sausage machine we've ever seen—and we've seen them all."

That's the experience and enthusiastic comment of Stahl-Meyer, Inc., and City Provision Company, Inc., of New York City, two of the country's outstanding sausage manufacturers who are among the first to install the new 750 to 800 lb. Buffalo Self-Emptying Silent Cutter.

Improvements in the new Buffalo on the basic principles that have made Buffalo Cutters famous for more than half a century have increased operating speed and cutting efficiency. Its cleaner cutting with less heating and mashing means higher protein value in the finished emulsion with a corresponding increase in yield.

The new design and construction reduces friction and saves power. A 60 H. P. motor is the maximum required to easily operate the cutter at full capacity. Considerable floor space is saved by employing a V belt drive and mounting the motor on a separate base back of the cutter, out of the way—out of contact with moisture or flour.

The Buffalo Emptying device, simplest and most effective ever designed, is simply a hole and a leak proof plug. Lift the plug and gravity does the rest. The meat drops into the truck which is *underneath* the cutter, out of the operator's way. It is the cleanest, most sanitary emptying method ever developed.

Write today for complete information about this new cost cutting Buffalo machine or see it in actual operation at either of the plants mentioned above.

JOHN E. SMITH'S SONS COMPANY

50 BROADWAY, BUFFALO, N. Y.

Chicago - 11 Dexter Park Ave. Dallas - 612 Elm St. Los Angeles - 5131 Avalon Blvd.

0 Self-Emptying SILENT CUTTER

THE NATIONAL PROVISIONER

THE MAGAZINE OF THE MEAT PACKING AND ALLIED INDUSTRIES

Volume 98 | MAY 7, 1938 | Number 19

MEMBER

Audit Bureau of Circulations
Associated Business Papers

Official Organ Institute of American Meat Packers.

Published weekly at 407 So. Dearborn St., Chicago, Ill., by The National Provisioner, Inc.

PAUL I. ALDRICH
President and Editor

E. O. H. CILLIS
Vice Pres. and Treasurer

FRANK N. DAVIS
Vice Pres. and Manager of Sales

★

Executive and Editorial Offices
407 *South Dearborn Street*
Chicago, Illinois

Eastern Office
300 *Madison Avenue*
New York, N. Y.

Cleveland Office
1060 *Leader Building*

Pacific Coast Office
1031 *So. Broadway*
Los Angeles, Calif.

★

Yearly Subscription: U. S., $3.00; Canada, $4.00; foreign countries, $5.00. Single copies, 25 cents.

Copyright 1938 by The National Provisioner, Inc. Trade Mark registered in U. S. Patent Office. Entered as second-class matter, Oct. 8, 1919, at the post office at Chicago, Ill., under act of March 3, 1879.

★

Daily Market Service
(Mail and Wire)

"THE NATIONAL PROVISIONER DAILY MARKET SERVICE" reports daily market transactions and prices on provisions, lard, tallows and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 S. Dearborn St., Chicago.

IN THIS ISSUE

MAINTAINING TEMPERATURES — Page
- Methods Used in Transit 13
- Application to Trucks 14
- Application to Refrigerator Cars 15

SUMMER MEAT LOAVES—Cocktail Loaf 17
- Ham Loaf 17
- Epicure Loaf 18
- Fancy Meat Loaf 18
- Jellied Veal Stew Loaf 18
- Virginia Style Baked Loaf 18

APRIL MEAT SUPPLIES—Month's Prices Reviewed 44

COOLER LOSSES—Heat Transfer Through Walls 23

BUSINESS ILLS DISCUSSED—U. S. Group Convenes 20

NEWS OF TODAY AND YESTERDAY 49, 51

Classified Advertisements will be found on page 56.
Index to Advertisers will be found on page 58.

IN EVERY ISSUE

MARKETS — Page
- Provisions and Lard 27
- Tallows and Greases 39
- Vegetable Oils 41
- Hides and Skins 42
- Livestock Markets 44
- Closing Markets 43

MARKET PRICES—
- Chicago Markets 34, 36
- New York Markets 36
- Cash and Future Prices 33
- Hides and Skins Prices 43

★

PROCESSING PROBLEMS 17
REFRIGERATION 23
FINANCIAL 25
CHICAGO NEWS 49
NEW YORK NEWS 51
RETAIL NEWS 52

● Profit by the ideas gained from thousands of practical cost-cutting installations handling every conceivable kind of material and employing all types of conveying and power transmitting equipment.

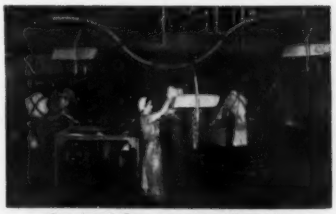
● Link-Belt makes them all, and recommends and applies each where it serves best. General Catalog No. 700 contains 1248 pages of engineering data. Send for your copy. Address the nearest office.

LINK-BELT

• Conveyors •



Overhead Conveyor handling beef carcasses



Overhead Conveyor handling tripe



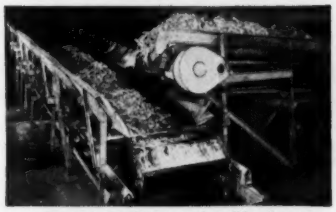
Dressing Conveyor for sheep and calves



Overhead Conveyor handling containers of blood



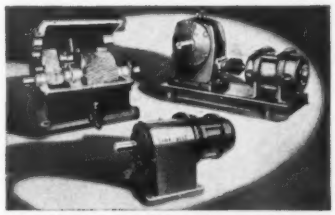
Flight Conveyor handling oleo fats



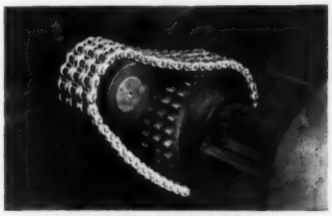
Apron type Conveyor handling bone

• Positive Drives •

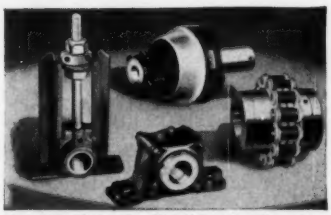
and Power Transmission Equipment



Speed Reducers—Worm, Herringbone and Motorized types



Silverlink Roller Chain Drive



Bearings, Take-ups, Clutches, Couplings, etc.

Send for 1248-page Engineering Data Book No. 700. Address nearest office.

LINK-BELT COMPANY

The Leading Manufacturer of Equipment for Handling Materials and Transmitting Power 7328A

CHICAGO Plant, 300 W. Pershing Rd. CHICAGO, Caldwell-Moore Plant, 2410 W. 18th St. INDIANAPOLIS, Ewart Plant, 220 S. Belmont Ave.
PHILADELPHIA Plant, 2045 Hunting Park Ave. INDIANAPOLIS, Dodge Plant, 519 N. Holmes Ave. SAN FRANCISCO Plant, 400 Paul Ave.
ATLANTA Plant, 1116 Murphy Ave., S. W. *Offices in Principal Cities* In Canada—Link-Belt Limited—Toronto Plant; Montreal; Vancouver

YOU CAN MAKE THE FINEST

TENDER HAMS

with

PRESCO PICKLING SALT

and the

PRESCO PICKLE PUMP

The **PRESCO PROCESS** for producing **TENDER HAMS** is not an experiment. It has been fully developed by us and is an accepted packing house practice. The benefits of this exceptional method are available to our customers. Let us show you how to successfully produce **TENDER HAMS** by the **PRESCO PROCESS.**

THE PRESERVALINE MANUFACTURING CO., BROOKLYN, N. Y.

COLOR

is IMPORTANT in

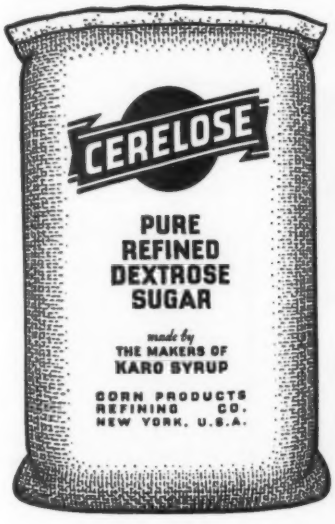
MEATS

That's Why

CERELOSE

•(PURE DEXTROSE)•

is being Used by Many Leading Meat Packers . . .



It Speeds Up Development of Color and Helps to Protect Meats from "Fading"

For Further Information, Please Write

CORN PRODUCTS SALES COMPANY

333 NORTH MICHIGAN AVENUE • CHICAGO, ILLINOIS

HALLOWELL

STEEL EQUIPMENT FOR PACKING PLANTS

SANITARY?

Of course

The smooth steel is so easy to keep spic and span . . . no cracks or porous surfaces to catch and hold the dirt and there are no corners difficult to flush out.

LONGER WEARING?

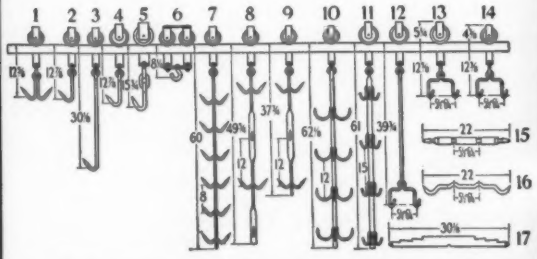
Naturally

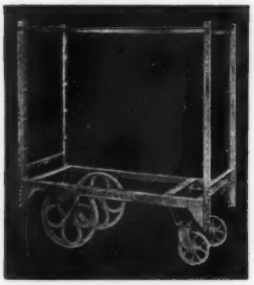
There's mighty little wear on "Hallowell" Steel Equipment. The sturdy construction, rugged enough to stand the abuse and rough handling of your employees. You can be sure that you'll be far more than satisfied with the service you get out of these products.

MORE ECONOMICAL?

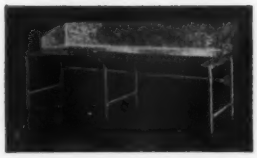
Prove it for yourself

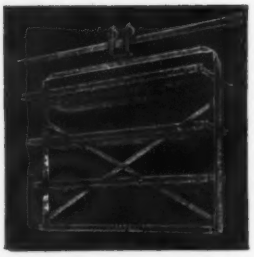
When you're in the market for new equipment be sure to investigate "Hallowell" and in the meanwhile get a copy of our catalog prepared especially for Packing Plants. It shows Trucks of all types—Platforms—Racks—all kinds of Tables—Hangers—Hooks—Trolleys—Trees—Inspection Stands and many other items. It's yours for the asking.

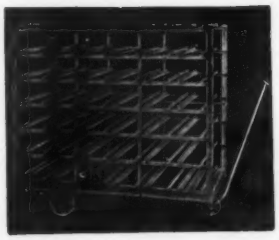


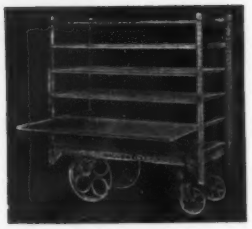




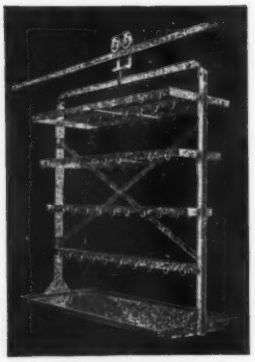


















STANDARD PRESSED STEEL CO.

BRANCHES BOSTON DETROIT INDIANAPOLIS

JENKINTOWN, PENNA. BOX 550

BRANCHES CHICAGO ST. LOUIS SAN FRANCISCO

CONSTANT SUPPLY

Get all the brine you need. Install the Lixate Process.



The Lixate installation illustrated, in the plant of the Jones-Chambliss Co., Jacksonville, Florida, is used to give a constant supply of economical brine for curing meats.

WOULD you like to have a constant supply of pure, crystal clear brine ready 24 hours a day? You can—by simply installing the Lixate Process. No matter what quantity you use or how varied your need for brine is in pickling cellars, hide cellars, lard cellars or water softeners—you can have all the uniformly pure brine you want night and day. Both small and large plants use this method successfully and report worthwhile savings besides.

The unceasing supply of brine results from the automatic operation of this method. Once you place economical rock salt in the hopper above the Lixator, the process requires no hand operation. The rock salt flows by gravity to the Lixator. Automatically the water flows in. Without agitation the salt dissolves to fully-saturated, pure brine—self filtered and ready for piping or pumping to any part of the plant.

In addition to constant supply of brine, the Lixate Process makes four important savings: reduced labor cost for handling salt; making brine; distributing brine to other parts of the plant; and savings of 10% to 20% in the amount of salt required.

Proof of the savings, efficiency, and plant cleanliness gained with the Lixate Process can best be judged by its daily use. Send for the illustrated book describing the Lixate Process. If you prefer, a Lixate engineer will call, without obligation, and explain the operation in other plants and analyze its adaptability for your own requirements.

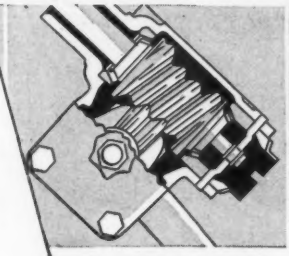
The
LIXATE
REG. U. S. PAT. OFF.
Process
FOR MAKING BRINE

INTERNATIONAL SALT CO., INC.

GENERAL OFFICES: SCRANTON, PA., *and* NEW YORK CITY

SALES OFFICES: *Buffalo, N.Y. • Philadelphia, Pa. • Boston, Mass. • Baltimore, Md. • Pittsburgh, Pa. • Newark, N. J. • New York, N. Y. • Richmond, Va. Atlanta, Ga. • New Orleans, La. • Cincinnati, Ohio • St. Louis, Mo.* • REFINERIES: *Watkins Glen, N.Y. • Ludlowville, N.Y. • Avery Island, La.*
MINES: *Retsof, N. Y. • Detroit, Mich. • Avery Island, La.*

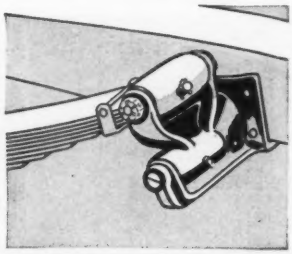
A FORD TRUCK IS GREATER THAN THE SUM OF ITS PARTS



For easier driving and parking—worm and roller type steering.

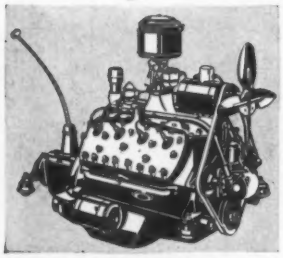


Full-floating rear axle relieves the axle shafts of supporting the weight of chassis and body.



Rear springs are free-shackled at both ends. An earmark of top-quality truck construction.

—BUT LOOK AT SOME OF ITS PARTS!

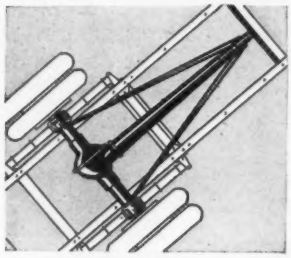


V-type 8-cylinder engine—still rolling up records for performance and economy.

Some truck buyers like to go over a unit part by part, and judge it on "points." A few of the features of the 1938 Ford V-8 Truck are shown here. Some are interesting because they are new improvements. Some are time-proved features which continue to be newsworthy because they represent the type of expensive design and construction which Ford is able to offer at low cost.

But—a Ford Truck is *greater* than the sum of all its parts. *Into* each truck goes the experience gained in 21 years of truck-building leadership. *Back* of each truck is the constant Ford ideal—to build strong, *lightweight* trucks that put MORE PAY IN EVERY PAYLOAD. And *with* each truck go the time-and-money-saving advantages of the Ford Engine and Parts Exchange Plan.

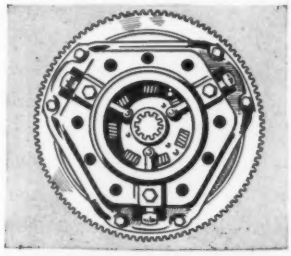
You get value *far beyond* its price when you get a Ford V-8.



Full torque-tube drive relieves springs of driving and braking stresses.



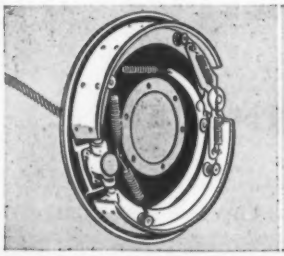
New welded all-steel cab gives extra strength, safety, comfort. 3 inches more head room.



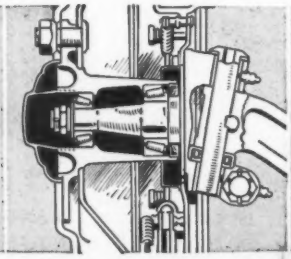
Centri-force Clutch. One of the most efficient, most reliable truck clutches ever built.

FORD V·8

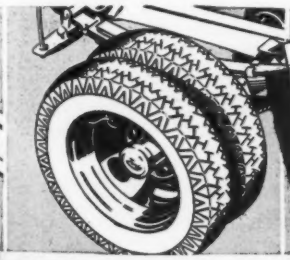
TRUCKS AND COMMERCIAL CARS



New bigger brakes—less pedal pressure—safety of steel from pedal to wheel.



Larger spindles equipped with larger spindle bolts increase the safety factor.



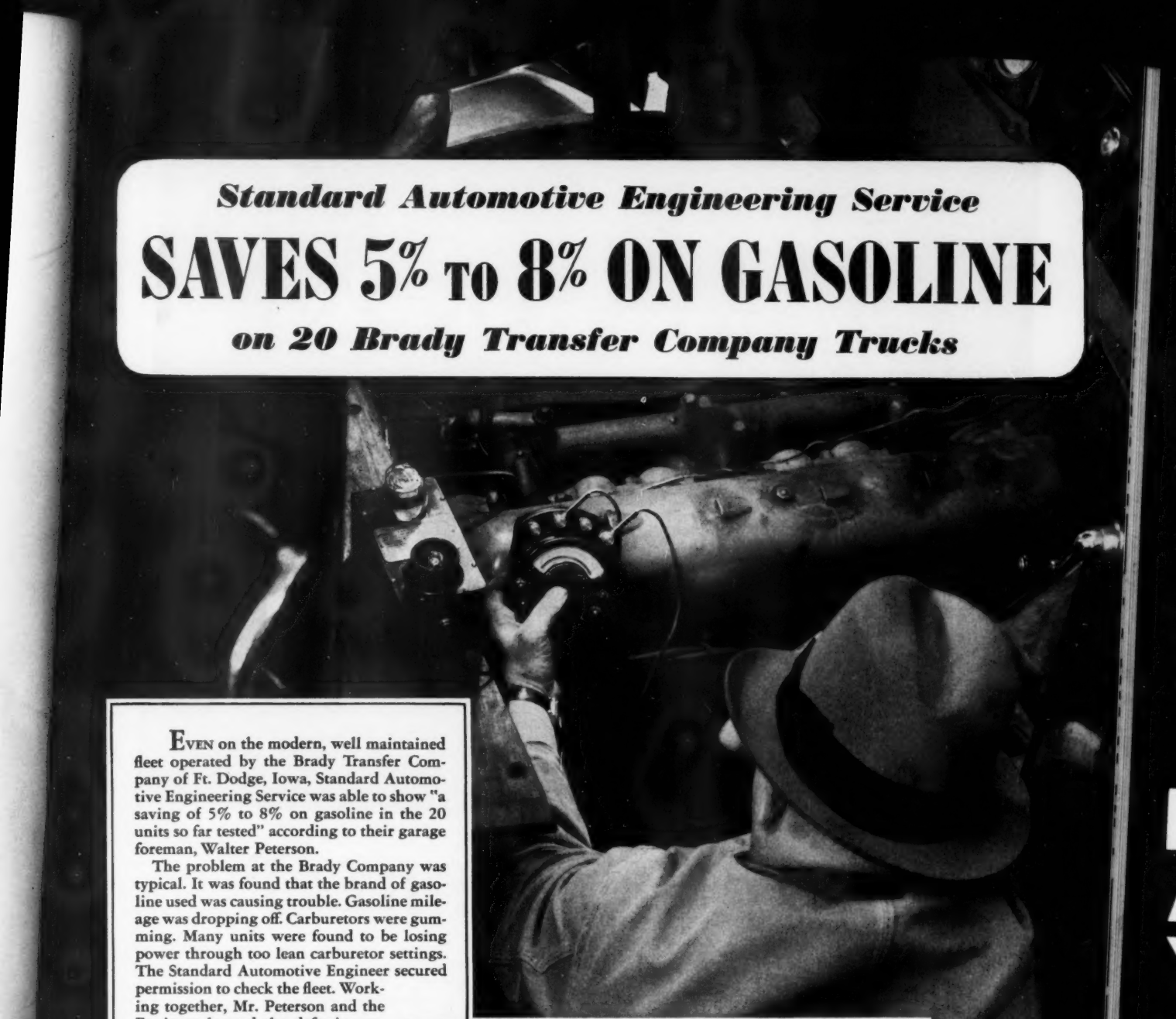
7.50-20 dual tire and wheel equipment is now available at slight extra cost.

ARRANGE FOR AN "ON-THE-JOB" TEST

Standard Automotive Engineering Service

SAVES 5% TO 8% ON GASOLINE

on 20 Brady Transfer Company Trucks



EVEN on the modern, well maintained fleet operated by the Brady Transfer Company of Ft. Dodge, Iowa, Standard Automotive Engineering Service was able to show "a saving of 5% to 8% on gasoline in the 20 units so far tested" according to their garage foreman, Walter Peterson.

The problem at the Brady Company was typical. It was found that the brand of gasoline used was causing trouble. Gasoline mileage was dropping off. Carburetors were gumming. Many units were found to be losing power through too lean carburetor settings. The Standard Automotive Engineer secured permission to check the fleet. Working together, Mr. Peterson and the Engineer located the defective engines by means of the Engineer's instruments. Mechanical adjustments were made and each engine was brought to its peak efficiency on Standard gasoline. As a result, maintenance has been reduced and engine power increased, *in addition to the saving* mentioned above.

Let your local Standard Automotive Engineer help you with your fleet problems. He has saved from 5% to 25% for other fleet operators. Call him at the local Standard Oil office, or write 910 South Michigan Avenue, Chicago, Illinois.

Copr. 1938, Standard Oil Co.



STANDARD OIL COMPANY (INDIANA)

AUTOMOTIVE ENGINEERING SERVICE

LOWERS MILEAGE COSTS



BEEF · HOG · SHEEP

Dependable Selection • Uniform Quality • Prompt, intelligent service • Always the best.... always a complete selection

ARMOUR AND COMPANY • *Chicago, U. S. A.*

THE NATIONAL PROVISIONER

MAY 7, 1938

The Magazine of the Meat Packing and Allied Industries

Refrigeration Protection For Meat Products In Transit

¶ Development of methods of protecting meat products in transport—both in trucks and refrigerator cars—has always been a subject of interest to the meat industry. The reason is obvious; the product is perishable and any profit margin can easily be wiped out by deterioration or spoilage.

¶ This is the first of a series of discussions on refrigerating meat-transport equipment. It deals with solid carbon dioxide and the manner in which it is being used by packers and sausage manufacturers in trucks and refrigerator cars. The operating results included have been taken from packers' records.

¶ In this series no attempt will be made to compare various truck refrigerating methods, such a comparison having little value unless all operating conditions are known. Each system has its peculiar advantages, with which every packer and sausage manufacturer interested in efficient and reliable refrigerating results should be familiar in order to select the refrigerating method which will most efficiently meet his particular requirements.

SOLID carbon dioxide—popularly referred to as "dry ice"—or solid CO_2—is a refrigerant applied to three major cooling jobs in meat and sausage distribution. These are—

1.—Maintaining temperatures in trucks.

2.—Maintaining temperatures in refrigerator cars.

3.—Maintaining temperatures in packages (barrels) of product.

Before discussing how packers are using this refrigerant it might be well, in view of its growing popularity, to list some of its properties.

Properties of Solid CO_2

Solid carbon dioxide is the solid form of CO_2 gas, universally used to charge pop, soda water and other carbonated beverages. It has a temperature of minus 109 degs. F. and is manufactured in the form of square blocks weighing 50 lbs. These can be cut, if desired, with a power-operated band saw.

Dry ice does not melt but sublimes to a dry gas, during which the refrigerating effect per pound is the sum of the heat of sublimation (latent heat of the solid), or 248 B.t.u., plus the sensible heat derived by raising the temperature of the gas to say 32 degs. F., or about 27 B.t.u.—a total of 275 B.t.u.

During the past three years consumption of solid carbon dioxide by packers and sausage manufacturers has doubled, it is said, particularly in trucks and refrigerator cars. Many packers are using it for truck refrigeration, and six larger packers use it regularly as a supplement to water ice in refrigerator cars.

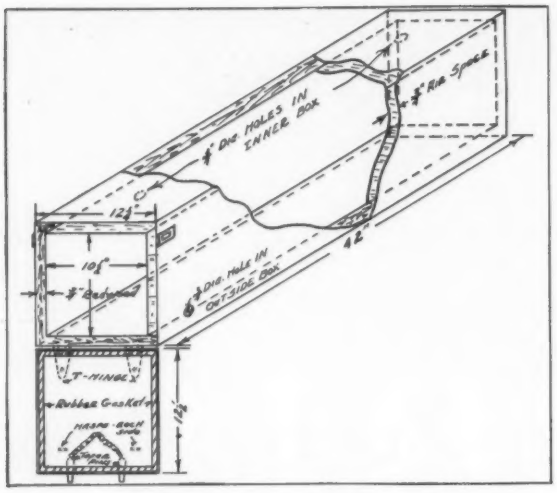
Results in an Eastern Plant

An Eastern packer who has been refrigerating his trucks for several years with "dry ice" writes

SOLID CO2 FOR CAR REFRIGERATION

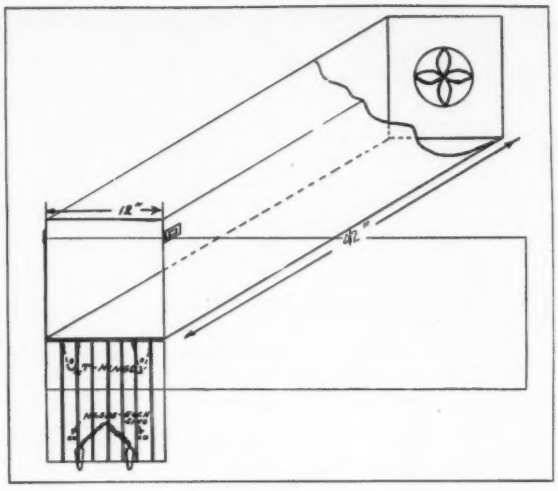
Workmen preparing to fill solid carbon dioxide bunkers in a refrigerator car. Each block of refrigerant weighs 50 lbs.





TRANSPORT TRUCK BUNKER

For use in trucks operating over long routes with few door openings. Two bunkers usually are installed. This type of solid carbon dioxide bunker is also used in refrigerator cars.



FAN TYPE BUNKER

Designed to bring down temperatures quickly after truck door has been opened. The fan maintains a positive air movement over the refrigerant.

Editor THE NATIONAL PROVISIONER:

"We have from 40 to 45 truck loads of meat per week moving from our plant. Each vehicle travels from 200 to 300 miles under load, with 40 to 50 stops per trip. A few loads are transferred to smaller trucks and peddled. Time usually consumed is from 18 to 24 hours.

"Truck bodies are from 14 to 22 ft. long and are insulated with 2½ to 3 in. of "dry zero" in sides and 3 to 4 in. in roof. Bodies are equipped with rails for carrying carcasses and with floor racks to facilitate air circulation.



FAN BUNKER IN PEDDLER TRUCK

Fan usually is turned on immediately after body is loaded. Body temperatures are checked with each door opening. Fan usually is hooked up so that it may be turned off or on from driver's cab.

Dry Ice Consumption

"Amount of solid carbon dioxide consumed depends on the weather, number of door openings and length of time truck is carrying product. Between 100 and 150 lbs. are frequently used per truck per trip in hot weather to maintain an inside body temperature of 40 degs. F. without door openings. This quantity of refrigerant will maintain a temperature of 45 to 50 degs. inside body of truck in peddler service.

"All of our meats are loaded into trucks out of a sorting cooler and are not exposed unnecessarily to outside temperatures. We believe the CO_2 gas is very helpful in maintaining product quality during transportation."

A 24-Hour Usage

A Minnesota packer operates 40 trucks, all of which are refrigerated with solid carbon dioxide. The bodies vary in length from 10 to 22 ft. and are insulated with 3 in. of "dry zero" in sides and roof and 3 in. of cork in floors. This packer reports his average consumption of solid carbon dioxide in trucks as follows:

Trip Time in Hrs.	CO_2 Consumption Lbs.
12	100
16	125
24	150

His longest route is 450 miles, this truck leaving the plant Thursday of each week and returning Saturday. Seventy door openings are made on this route and 375 lbs. of solid carbon dioxide used in hot weather. Temperature within truck is maintained at 40 to 45 degs. F. This truck carries beef, lamb, pork and all kinds of packaged products.

Another packer reports the use of from 150 to 200 lbs. of solid carbon dioxide per truck per 24 hours, depending on outside temperatures.

Numerous tests of trucks refrigerated with solid carbon dioxide have been made. The following test is typical of results in the use of this refrigerant. On the day this test was made the truck carried a load of meat from Chicago to Ft. Wayne, Ind., without door openings.

Test on 22-ft. Truck

Body was 22 ft. long and 200 lbs. of "dry ice" was used in two fan-type bunkers suspended from the ceiling of the truck. These bunkers were 12 in. square and 36 in. long. A sketch of this type of solid carbon dioxide bunker is shown. A description of it is given later.

Bunker fans were turned on for the first three hours and the last three hours of the trip.

TRUCK COOLING TEST.

Size of body	22 ft.
Loading point	Chicago
Time loaded	3:30 p.m.
Destination	Ft. Wayne, Ind.
Time unloaded	5:30 a.m.

PRODUCT CARRIED.

Product.	Wt. Lbs.	Loading Temp. Degs. F.	Unloading Temp. Degs. F.
20 bbls. beef	7,176	40-44	40
31 bbls. pork	9,693	40-46	42
S. P. bellies	3,392	38-58	40-48
Hams & sausage	912	38-43	44

TEMPERATURE RECORD.

	Center Air Degs. F.	Center Product Degs. F.	Outside Temp. Degs. F.
Chicago 3:00 p.m. Sept. 8 Before dry ice added	78	..	82
Chicago 7:00 p.m. Sept. 8 Doors closed	48	36	74
Enroute 10:45 p.m. Sept. 8.	40	36	72
3:00 a.m. Sept. 9.	38	36	70
Ft. Wayne 5:10 a.m. Sept. 9	38	35	66

The engineer in charge of this test said: "This test run, together with the experience gained in the operation of 30 trucks refrigerated with 'dry ice,' has

shown that 200 lbs. of solid carbon dioxide will adequately refrigerate a precooled load in a 20-ft. trailer for an 18-hr. run and 400 lbs. of solid carbon dioxide are sufficient for 36-hr. runs."

Types of Bunkers

Packers who have been using solid carbon dioxide for considerable periods for refrigerating trucks agree that good results can be obtained when this refrigerant is merely placed in bags hung from truck ceiling or used in wire mesh bunkers, but say that for best results scientifically designed bunkers must be installed. Two types of bunkers for solid carbon dioxide are shown in accompanying sketches and photographs. Both types are designed for installation at ceiling where they are out of the way and take up no payload space.

Fan type bunker is recommended for truck hauls of less than 24 hours, for peddler service and on routes where there are frequent door openings. It is 42 in. long and 12 in. square and is constructed of 18-gauge steel. A 6-volt fan is installed at one end and a grill door at the other, so that when it is required to bring down body temperature the fan can draw air over the refrigerant.

Usual plan of operating this bunker is to turn on the fan immediately after the body is loaded and to check body temperature at the first door opening. Fan usually is hooked up so that it can be turned off and on from driver's cab. Two of these bunkers usually are installed in bodies longer than 15 ft. Another fan type bunker will be described in the next article in this series.

Bunker for Transport Trucks

The other type of bunker shown has no fan and is used in trucks in transport service operating over long routes with no door openings. This bunker is also constructed of 18-gauge steel and, as shown in the accompanying sketch, is a bunker within a bunker. The cold CO_2 gas passes out of the inner bunker through two holes in the top, and is discharged into the truck body through a single hole in the bottom of the outer shell. Two of these bunkers are usually installed in a truck, one at either end at opposite sides of the body.

Consumption of solid carbon dioxide in transport trucks usually averages 150 to 200 lbs. per 24 hours, depending on temperature of product at time it is loaded and outside temperatures. Venting of CO_2 gas outside the truck body is no longer considered desirable, it having been found that the gas aids in keeping product in good condition and particularly in maintaining color and bloom.

Use in Refrigerator Cars

An Iowa packer is credited with being one of the first packers to definitely determine the advantages of supplementing water ice refrigeration in refrigerator cars with solid carbon dioxide. How this company uses this refrigerant for this purpose was described first in the

As in the case of trucks, numerous tests on refrigerator cars with supplementary CO_2 refrigeration have been made. The following test made in August is typical of the results obtained:

COOLING TEST OF REFRIGERATOR CARS.

	Regular Car.	Dry Ice Car.
Car numbers	8968	8911
Destination	Braddock	McKeesport
Route	IC-IHB-B&O	IC-IHB-B&O
Type of Dry Ice Bunkers	.....	11-ft. standard
Re-icing instructions	twice	do not
Initial icing	8/26 11 a.m. 6,500 lbs. ice, 975 lbs. salt	8/27 8 a.m. 6,500 lbs. ice, 975 lbs. salt
Plant re-icing	8/27 10 p.m. 3,400 lbs. ice, 408 lbs. salt	8/27 10 p.m. 1,400 lbs. ice, 168 lbs. salt
Plant topping off	8/28 3 p.m. 1,600 lbs. ice, 192 lbs. salt	8/28 3 p.m. 1,600 lbs. ice, 192 lbs salt
Dry ice supplied	100 lbs.	300 lbs.
Time opened for loading	8/28 10:30 a.m.	8/28 9 a.m.
Time loading completed	4:00 p.m.	3:30 p.m.
Contents—Beef	4,981 lbs.	10,902 lbs.
Lamb	4,185 lbs.	2,459 lbs.
Veal	352 lbs.	none
Pork cuts	none	2,900 lbs.
Beef cuts	4,300 lbs.	2,900 lbs.
Products	13,500 lbs.	7,700 lbs.
Totals	27,118 lbs.	28,861 lbs.
Arrival at destination	8/31 6 p.m.	8/31 6 p.m.
Placed for unloading	8/31 7 a.m.	8/31 7:15 a.m.
Time opened	8/31 7:15 a.m.	8/31 7:30 a.m.
Condition wet ice bunkers		
"A" end	24 in.	32 in.—34 in.
"B" end	24 in.	28 in.—34 in.
Dry ice in bunkers	.....	none
Frost on dry ice bunkers	.....	none

TEMPERATURE RECORDS.

	Right Door.	Left Door.	Outside. Degs. F.	Right Door.	Left Door.	Motoco.
Before icing	76	76	76	80	80	82
Before loading	34	34	74	34	34	36
After loading	44	44	86	44	44	42

IN TRANSIT ICING.

Waterloo 8/29 4 a.m. 1800 lbs. ice, 180 lbs. salt			66		.....	
Blue Island						38
Willard 8/30 11 a.m. 2400 lbs. ice, 240 lbs. salt			74		.....	
Destination	42		68	40	41	40

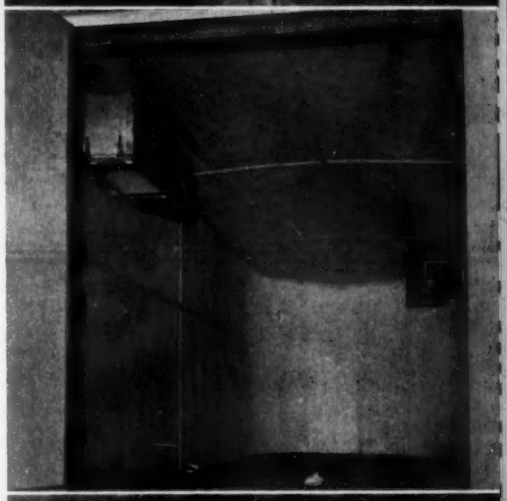
INSPECTION OF PRODUCT AT DESTINATION.

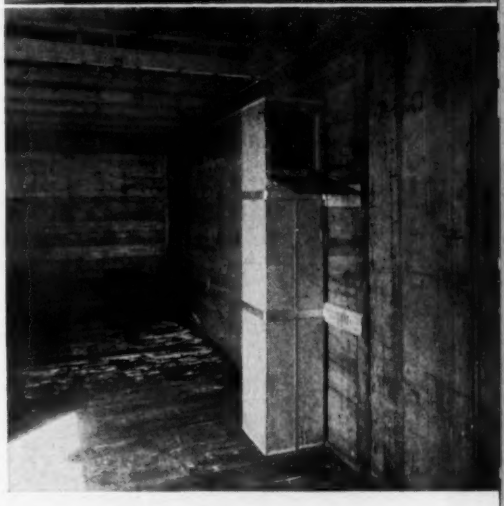
Product in both cars O.K.

REFRIGERATION COSTS IN TRANSIT.

Cost on Car 8968.....$13.55 Costs on Car CRLX 8911.....$6.60







EQUIPPED FOR EFFICIENT COOLING

TOP.—Horizontal bunker installed in a refrigerator car.

•

CENTER.—Horizontal bunkers in semi-trailer used in transport service.

•

BOTTOM.—Vertical bunker in refrigerator car. This type occupies no hanging space but is installed vertically at the door instead of horizontally at the roof. Two are placed in each car.



REFRIGERATED WITH SOLID CARBON DIOXIDE

Consumption of solid carbon dioxide in trucks varies from 100 to 200 lbs. per truck per day, depending on outside temperatures and number of door openings. Temperatures from 40 to 50 degs. F. usually are maintained.



CUTS COST OF CARLOT SHIPMENTS

Rath Packing Co. was one of the first packers to supplement water ice in refrigerator cars with solid carbon dioxide. All of this company's cars are equipped with solid CO2 bunkers. Savings range up to $7.00 per car.

March 16, issue of THE NATIONAL PROVISIONER.

Three benefits in particular were referred to: a lower temperature within the car, less loss of bloom and better appearance of carcasses upon arrival at destination. In addition there is a saving in cost of refrigeration. Numerous tests indicate this may be as much as $7.00 per car. Fewer re-icings with water ice in transit are required and less salt is needed when solid carbon dioxide is used to supplement water ice.

Method of Using

One packer uses 5,000 lbs. of water ice without salt for initial car icing. Car then stands for 12 hours, after which loading starts. When loading is completed the required amount of solid carbon dioxide is placed in special bunkers and the water ice bunkers are filled. Car is then ready to be on its way.

Another packer ices his cars and loads immediately. When car is loaded solid carbon dioxide bunkers are filled. Water ice bunkers are topped off when car is switched.

Two types of solid carbon dioxide bunkers are used in refrigerator cars—longitudinal and vertical. Former type is the original design first used by the Iowa packer and is similar in all details to the bunker previously described for transport truck use. Two of these are installed in each car, one at each end near the ceiling.

The vertical bunker is similar in design to the horizontal type, but is installed vertically at the door instead of horizontally at the roof. Two are placed in each car and have a total capacity of 600 lbs. of solid carbon dioxide.

Although there is some objection to the horizontal bunker, because it reduces rail hanging space, it gives better cooling results than the vertical type and therefore is recommended for carloads of product not thoroughly chilled when loaded. Consumption of dry ice in horizontal bunkers is at the rate of 150 to 200 lbs. per day.

Vertical bunkers are more suitable for cars to be loaded with carcasses and products that have been thoroughly chilled. Consumption of solid carbon dioxide in these bunkers is approximately 100 lbs. per day in hot weather.

Cars refrigerated with water ice and solid carbon dioxide are regularly operated from the Corn Belt to both the East and West Coasts without any addition of solid carbon dioxide in transit.

Other Ways to Use CO^2

Solid carbon dioxide is also used extensively in both trucks and refrigerator cars not equipped with bunkers. Sometimes the refrigerant is merely inclosed in gunny sacks hung from the truck or car ceiling. When used in this manner in refrigerator cars from 100 to 200 lbs. usually is used and the bags hung near each door. The following advantages are cited as resulting from solid carbon dioxide used in this manner:

1.—CO^2 gas preserves color and bloom of meat.

2.—Quicker temperature reduction at time of door closing.

3.—Prevents high temperature near doors during transit.

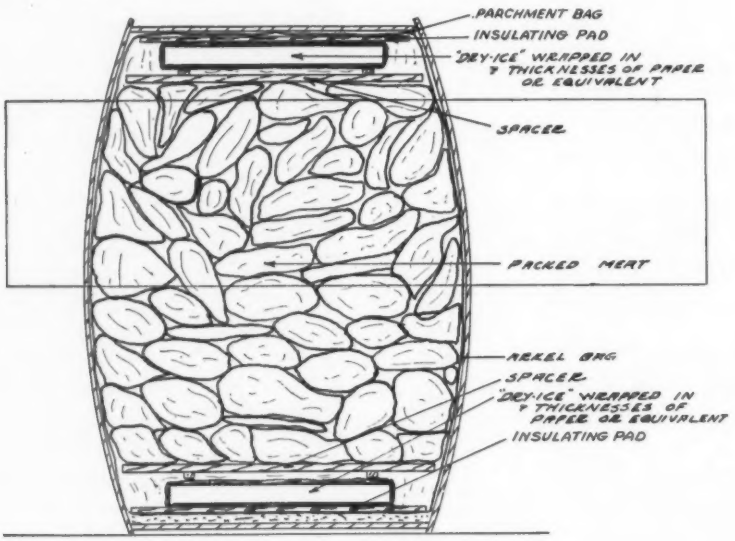
4.—Drier car, moisture condensing as frost on bags containing the solid carbon dioxide.

Numerous tests have determined that use of solid carbon dioxide in cars and trucks does not increase meat shrink.

Use in Barrels

A method of using solid carbon dioxide to refrigerate meat shipped in barrels is shown in the accompanying sketch. Approximately 9 lbs. of refrigerant on top of the meats and 6 lbs. at bottom of barrel are required to safely carry cuts 24 hours. When shipping sausage in this manner approximately 7 lbs. of refrigerant is required each 24 hours for each 5 cu. ft. of package.

EDITOR'S NOTE.—Next article in this series will describe other types of solid carbon dioxide bunkers for trucks and will give plans from which the packer can construct shipping and storage containers for this refrigerant. Later articles will describe other types of truck refrigeration.



BARRELED MEAT PROTECTION

Method of using solid carbon dioxide to keep meat in good condition when not shipped under refrigeration. This method of packing will refrigerate the meats for twenty-four hours.

Seasonal PROCESSING SUGGESTIONS

MEAT LOAVES SOLVE SUMMER MEAT PROBLEMS

MEAT loaves will have strong seasonal appeal during the next few months and packers and sausage manufacturers should be ready to meet this demand with new loaf products as well as old favorites.

Warmer weather makes the home kitchen an unpopular spot. The housewife wants to buy ready-prepared foods which do not make it necessary for her to stand guard over a hot stove. She is not satisfied, however, to serve the same sausage and loaf items time after time. She wants varied flavor and appearance in the prepared meats she buys.

Not only does the loaf line offer a great opportunity to develop products which will catch the public fancy but it also adds variety to a group of better known sausage products and may lead in directing attention to all of a processor's line.

An almost limitless range of loaf items can be produced by using new combinations of meats; by adding vegetables, dry skim milk, soya flour and other foods to meat; by achieving flavor distinction through seasoning and spices; by garnishing with colorful fruits and vegetables; by covering loaves with attractive glazes; by packing the product in appealing wraps or containers, and shaping it into novel forms to catch the interest of consumers.

Cocktail Loaf

COCKTAIL loaf is one of the hundreds of loaf products which can be produced in the meat plant. Whether it is served with cocktails, tea or long cool drinks, cocktail loaf should delight consumers who like something different. It has distinctive flavor, which pleases the buyer. It is attractive in appearance, which pleases the retailer who displays the loaf and sells it.

It is possible to change the form of this loaf in order to achieve novelty and variety. The same meat base may be used for all types, however, and consists of:

40 lbs. pork trimmings, 75 per cent lean
30 lbs. boneless bull meat
30 lbs. beef trimmings

All meats are ground separately through the ⅜-in. plate and twice through the ⅛-in. plate. Mix for 5 to 6 minutes with the proper amount of commercial cure or the following curing ingredients:

3¾ lbs. salt
12 oz. refined corn sugar
2 oz. sodium nitrate
¼ oz. nitrite of soda

At the same time add slowly:

3 oz. white pepper
1½ oz. nutmeg
1½ oz. ginger
1 oz. sage
2 oz. cardamom
2 lbs. dry milk solids
5 lbs. binder flour

Loaf products should always have a full, well-balanced flavor. In order to achieve such "taste-appeal" consistently and conveniently, many loaf manufacturers use ready-prepared or specially-prepared seasonings, as manufactured by reputable firms, in making their products. Such seasonings are easy to handle and of unvarying strength and flavor.

After the meats and other ingredients have been mixed thoroughly the mass is stuffed in loaf molds or retainers, covered tightly and placed in the cooler overnight. The following morning the loaves are allowed to stand in natural temperatures for several hours and are then cooked in the molds for at least 3 hours at 160 degs. or until loaf reaches an inside temperature of 155 degs. They are then cooled for 12 hours and removed from the forms. They are allowed to stand at room temperature for 2 hours and then are smoked in clear smoke for 1 hour at 115 degs. F.

Following the smoking the loaves are fried in deep fat (lard, shortening, etc.) for 1 minute at 435 degs. F. A loaf weighing 6 lbs. 5 oz. uncooked will weigh only 5 lbs. 11 oz. after cooking and frying, a shrink of about 10 per cent.

This loaf may be dipped in gelatine and stuffed in artificial casing. A variation, made by practically the same formula, may be handled in several ways, including baking in a caul fat covering.

Under the second method of handling the meats are put through the ⅜-in. plate and then are cut in the silent cutter with binder flour, seasoning and curing ingredients and 12 per cent shaved ice. After cutting, the mass is placed in the mixer with:

3½ lbs. blanched pistachio nuts
2½ lbs. finely diced pimientos

The ingredients are mixed for 3 to 4 minutes and are stuffed in loaf molds lined with caul fat. After holding the loaves overnight in the cooler they are cooked next day at 160 degs. F. for 3 hours. The loaves (still in molds) should be chilled and then removed from forms. They are dipped in gelatin and stuffed in 3¾ x 16 in. artificial casings.

Regular cured trimmings can be used in preparation of any of the cocktail loaves.

Ham Loaf

HAM loaf is good at any season of the year but with the approach of warmer weather it can be sold in one, two or three pound pieces or even in whole loaves to be heated and served as the principal meat of the meal. It furnishes a good outlet for ham trimmings, heavy or cushion bruised hams or end pieces resulting from special methods of preparation. If the product is known as "ham" loaf it should be made of ham.

Cured meat is used for the preparation of this loaf. It should not be over 80 per cent lean or the loaf will be too dry.

Run the meat through ½- or ¾-in. plate and place in mixer with:

5 oz. white pepper
8 oz. sugar

1 oz. ground celery
¾ oz. ground cloves
½ oz. cinnamon
5 tablespoons maple flavoring

Smooth appearance and firmness of the loaf may be increased by addition of 1 to 2 lbs. of gelatin and 3 lbs. dry milk or binder flour. One pound of brown sugar and 1 oz. maple flavoring may be substituted for the seasoning formula given above.

Special seasoning formulas have been developed by seasoning manufacturers for use in ham loaf, or specially-prepared, balanced and uniform seasonings are also obtainable which are based on the processor's own formula. Such seasonings insure that each batch of loaves will be flavored like other batches and eliminate the need for compounding seasonings in the sausage plant.

The loaf meat may be filled in molds lined with parchment and then cooked from 3 to 3¾ hours in water at 165 to 170 degs. F. The resulting loaves, after chilling, may be stuffed through loaf stuffer into artificial casings or if not stuffed may be sprinkled with sugar and decorated with fruit. Such uncased loaves are then put in a 550-deg. oven for 6 minutes, resprinkled with sugar and heated for another 8 to 10 minutes.

Another method of processing is to put the uncooked loaf meat in artificial casings, place the product in wire cages and bake in oven or smokehouse. If an oven is used the temperature should be low to start and raised gradually to not higher than 300 degs. Hold at this temperature until finished.

Smokehouse processing is started at a temperature of 130 degs., raised over 1 hour to 160 degs., and then rapidly up to 180 to 190 degs. and held there until the inside temperature of the loaves is brought up to 157 degs. It will take 5 hours to reach the desired inside temperature.

Epicure Loaf

TRADE calling for fancy and unusual specialties should be pleased with Epicure loaf, a product with distinctive flavor and containing a variety of colorful materials. This loaf must be priced higher than many other kinds in order to pay for the extra materials used in it.

The meat formula calls for:

50 lbs. cured lean pork trimmings
25 lbs. cured beef trimmings
20 lbs. cured regular pork trimmings
3½ lbs. cured and cooked pork tongue and cheek meat
1½ lbs. S. P. ham fat

Lean pork, beef and regular pork trimmings are ground twice through the ⅛-in. plate. The cooked tongue, cheek meat and S. P. ham fat are diced.

Put meats in mixer and mix thoroughly with:

1½ lbs. salt
3½ lbs. tomato puree
8 oz. prepared loaf seasoning
9 oz. refined corn sugar
5½ to 6 lbs. dill or sweet pickles
3 lbs. chopped pimientos
6 lbs. dry milk solids or quality binder flour
6 oz. California ham spices

Stuff into loaf retainer lined with caul fat. Cook for 3½ hours at 160 degs. F. Dip in thin gelatin solution and stuff in artificial casings.

Fancy Meat Loaf

THE cut face of this loaf, when displayed in the retail meat store, should draw the attention of the shopper. The cubed tongue and snouts which it contains contrast nicely with the lighter meat in which they are embedded. This product was a winner in a loaf formula competition recently. It can be given a special name by the producer or merchandised as a "fancy loaf."

The meat formula calls for:

50 lbs. fresh young veal
30 lbs. regular pork trimmings
10 lbs. cured pork tongues
10 lbs. cured pork snouts

The beef and pork are cut in the silent cutter with the proper amount of commercial cure or:

2 lbs. salt
⅛ oz. nitrite of soda
4 oz. sugar

At the same time the following seasoning ingredients are added:

5 oz. white pepper
2 oz. mace
2 oz. cardamom
2 oz. ginger

The snouts and tongues are cut in the head cheese cutter and are then placed in the mixer with the finely cut pork and veal. Mix all ingredients thoroughly and stuff in loaf retainers. Hold loaves at room temperature for several hours and cook at 100 degs. F. for 45 minutes. Raise cooker temperature to 160 degs. and cook for an additional 3½ hours. Put loaves (still in molds) in cooler to chill.

Remove loaves from forms, dip in thin gelatin solution and stuff in artificial casings.

Jellied Veal Stew Loaf

THE success of roast beef loaf, corned beef loaf and similar items has shown that consumers sometimes want to buy products in which there is plenty of solid meat. Jellied veal stew loaf is such a product.

The meat base consists of 135 lbs. of fresh veal. The sinews are carefully removed and the meat is cut in 2-in. pieces. It is then placed in a jacketed kettle with enough water to cover and the following seasoning:

2 lbs. 10 oz. salt
5 oz. white pepper
6 lbs. onion

Cook for 1 hour and 40 minutes or until the meat is tender. Drain off broth.

Cook 10 lbs. of fresh pork skins for 1 hour and 40 minutes or until tender. Grind skins through the fine plate.

Take 3 or 4 quarts of broth resulting from cooking the veal, strain and add the following:

5 oz. sugar
9 oz. salt
5 oz. worcestershire sauce
3½ oz. roast beef seasoning
1½ oz. 90 grain vinegar

Add this mixture to the cooked veal and ground skins. Stir gently and stuff by hand through wide mouth funnel into artificial casings. Put the loaves in retainers, press down cover gently and place in cooler to chill and set overnight.

Virginia Style Baked Loaf

THIS is a popular baked pork and veal loaf with a smoky flavor. It is smoked after baking and may be coated with a prepared ham coating and topped with cloves to enhance appearance and flavor.

The meat formula for Virginia style baked loaf calls for:

45 lbs. cured lean pork trimming
20 lbs. cured veal clods
10 lbs. S. P. belly trimmings (heavily smoked)
25 lbs. cured veal trimmings

The lean pork trimmings and veal clods are handled through cure in same manner as meats used in making New England luncheon specialty. (See THE NATIONAL PROVISIONER, April 9, 1938, p. 29.) Grind lean pork and veal clods through the 1-in. plate and the belly trimmings through the ⅜-in. plate. Put veal trimmings in the silent cutter and add 5 lbs. of dry milk solids or quality binder flour during the cutting. All meats are then placed in mixer with ready prepared seasoning or the following seasoning ingredients:

3 oz. granulated sugar
2 oz. refined corn sugar
1½ oz. maple flavoring
2½ oz. worcestershire sauce

Fill the meat mixture in well-greased loaf pan molds and top with whole cloves. Bake at 350 degs. F. for 1 hour and at 275 degs. for 45 minutes. Remove from mold and brush with prepared ham coating or glaze made by the following formula:

1⅛ lbs. commercial gelatine
1 lb. sugar
7 lbs. boiling water

Bake the loaves for an additional 15 minutes out of the mold at 200 degs. F. and then place on screens. Smoke at a temperature of 150 degs. F. for 1 hour, or until the desired color is obtained. Hold the loaves at room temperature overnight.

If desired, the loaves may be brushed with the prepared ham coating after being placed in the loaf pans but before baking.





BANFIELD'S MIAMI PLANT

Pictures at top and bottom left show slaughtering operations in new Banfield Bros. Packing Co. plant at Miami, Okla. Company distributes throughout three states and ships carloads of beef to eastern markets.

Center picture shows first livestock to pass through knocking pen—choice yearlings purchased at the Enid 4-H Club fat stock show.

PLANT MODERNIZES

●

Newly Purchased Property Is Rehabilitated by the Banfield Bros. Packing Co., Miami, Okla.

●

FOURTH meat packing plant of Banfield Bros. Packing Co. was opened formally recently at Miami, Okla., with open house at which several thousand attended. The company's new property, purchased from Miami Packing Co., has been rehabilitated, and has become official establishment No. 333.

First livestock slaughtered in the plant under Banfield management included 20 head of choice yearlings purchased in Enid at the 4-H Club fat stock show. These carcasses were shown during the open house. Some of these yearlings are shown in an accompanying illustration.

Products from the Banfield Miami plant will be distributed throughout the territory embracing Northeast Oklahoma, Southeast Kansas and Southwest Missouri. Five salesmen cover these routes. Forty workers are employed in the plant.



In addition to fresh and smoked meats the Miami plant is specializing in sausage and ready-to-serve products, 44 varieties of which are being made. All of these, as well as other products of the company, are being marketed under the "Sweetheart" brand. Carlot shipments of beef also are made to eastern markets.

In addition to the Miami plant, Banfield Bros. Packing Co. operates packinghouses at Tulsa and Enid, Okla., and Fort Smith, Ark. Officers of the Miami plant are: R. C. Banfield, president, and S. R. Davidson, secretary-treasurer. Homer Sutton is manager and Stewart Gammon, superintendent.

OMAHA WELCOMES WILSON

The only way of meeting mounting costs in the meat packing industry "has been by increased efficiency of operation, the development of additional uses for by-products and by a wider distribution of packinghouse products," said Thomas E. Wilson, chairman of the board of Wilson & Co., to members of the chamber of commerce of Omaha, Neb., recently. Mr. Wilson and Edward F. Wilson, president, were guests at a largely-attended public affairs luncheon at which Wilson & Co. was welcomed to the Omaha market, the company having recently taken over the Dold packing interests at that point.

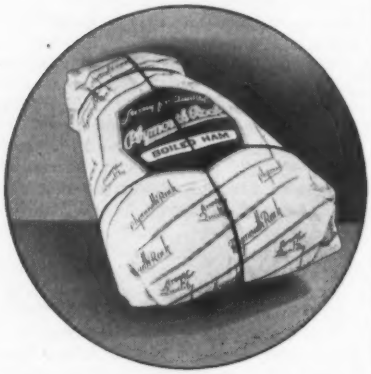
"Wilson & Co. has set a high standard of business ethics and is making every possible effort to live up to this standard in the operation of our plant," Mr. Wilson said. "We appreciate and must have the cooperation of stock growers and feeders if we are to succeed just as we must have satisfied consumers, satisfied as to quality of our meats as well as in matter of prices.

"The Omaha market we regard as a natural one inasmuch as it is located in the center of a wonderful live stock producing area and although production has been curtailed seriously by recent years of drouth and liquidation, the rebuilding process is already under way and with better crops and increased supplies of cattle, hogs, and sheep on farms and ranches, future of Omaha live stock market is assured."

CCC USES NO FOREIGN BEEF

No Argentine canned beef is being purchased for the Civilian Conservation Corps camps, according to Secretary of War Harry H. Woodring in a statement to Representative Paul W. Shafer. No such purchases have been made, he said, despite various reports.

UP GO SALES
—when you use
AVENIZED PAPER



Avenized Parchment, Greaseproof and Glassine Boost Profits by Improving the Keeping Quality of

HAM • BACON • BUTTER

and other fatty products

Plymouth Rock Provision Co. of New York City uses Avenized Paper for wrapping their ham. For they have found that Avenized Paper preserves freshness and flavor by retarding oxidation.

Avenized Parchment, Greaseproof or Glassine can do the same for your product. And this improved keeping quality means more sales for the retailer and bigger profits for you. Ask your supplier for prices.

For Free sample sheets of Avenized Paper, tear out the coupon now. Mail it today.

• • •

Reprints of scientific reports proving the value of Avenized Paper are available upon request.

THE QUAKER OATS COMPANY
17 Battery Place, New York City NP5-7
Please send us sample sheets of Avenized
__Parchment__Greaseproof__Glassine
Our Product is_____
Name_____
Name of Firm_____
Address_____
City_____State_____

BUSINESS MEETS

•

U. S. Chamber Asks More Freedom for Business

•

RESOLUTIONS adopted by delegates to the twenty-sixth annual meeting of the Chamber of Commerce of the United States in Washington this week advocated repeal of the national labor relations act, voluntary cooperation between management and labor, stimulation of demand for farm products and opposed federal wage-hour regulation.

The resolutions advocated:

Immediate congressional investigation to determine whether the national labor relations act should be completely repealed or merely amended. The resolution, however, said, "We advocate repeal of the act."

Opposition to centralized federal regulation of hours and wages. Approved only public regulation by state governments for special classes of workers to prevent oppression and safeguard health and well-being.

Management and labor should cooperate without recourse to the federal government "on those things of common concern which fairly conserve their respective interests, promote industrial peace and stimulate employment."

Stimulation of foreign and domestic demand for farm products with sharp opposition to any program curtailing production and supplies.

Ask Anti-Trust Changes

Limitation of anti-trust measures to industries strictly engaged in or affecting interstate commerce with individual industries promulgating their own rules of fair competition, subject to governmental approval and covering points not included in existing statutes. Government would have only veto or approval power over such rules, with violation subject to action by the federal trade commission as unfair competition. Modification of existing laws to clarify legality of "agreements increasing possibility of keeping production in proper relation to consumption." A joint Senate and House committee to handle trust issues.

Continuation of the reciprocal trade agreement policy where it will not provide destructive competition for American products and resurvey of Amercian trade with South America and United States possessions with view to possible expansion.

Speakers at the meeting asked for a "breathing spell for development of business—government cooperation and for revision of the labor act.

Decisions of the National Labor Relations Board were condemned by Senator Edward R. Burke. He advocated formation of a new board "composed of outstanding men who understand the problems of labor and of management," and proposed various amendments to the act. The labor problems discussion group adopted a resolution demanding sweeping changes in the labor relations act.

Rest Period Needed

Winthrop W. Aldrich, chairman of the board of the Chase National Bank, New York, pointed out that it is not a wholesome business situation when the head of a factory is obliged to spend more time with his lawyers than he spends with his engineers, his treasurer and his sales manager. He declared that constant shifts of government policy have handicapped industry and that reforms should be re-examined, capital markets freed and some federal policies reversed.

Prior to the meeting the chamber announced compilations showing that all active American corporations paid taxes amounting to $29,735,000,000 in the period from 1926 through 1935, and that they earned, after taxes and other costs, $20,687,000,000 during that 10-year period. Taxes were paid in good as well as bad years, the chamber explained, and pointed out that taxes on profitless operations become levies on capital.

BLOCK U. S. MARGARINE USE

The George amendment permitting the Veteran's Administration to buy, if it desired, margarine made from domestic fats and oils, was rejected recently by the Senate by a vote of 39 to 22. This was the first vote on margarine in the Senate in several years. The House also has rejected a similar amendment.

Southern Senators pointed out the absurdity of prohibition of federal purchase during debate on the amendment. Senator W. F. George declared "there has already been imposed on this important product, using cottonseed oil produced in the South, a tax ranging from 1 to 10 cents per lb. The tax is almost prohibitive and yet there is nothing wrong with the product . . . The manufacturers, the processors of cotton seed oil ought to be able at least to go into a neutral market without having the condemnation of the government written against their product."

"I hope," said Senator Ellison D. Smith, "that the Senate in common, ordinary justice will vote to maintain the right of those who produce this commodity to have the markets of America as open and free to their product as they are to any other food product that meets the requirements of the food and drugs act. We ought to repeal the 10-cent tax."

Besides the independent offices appropriation bill, the George amendment has been introduced in connection with the appropriation bills for the War and Interior departments. It was eliminated from the latter measure by the conference committee.

Trucks Haul 52 per cent of the Live Stock to Market



When they grow up, these little pigs will go to market in the 1½-ton International Model D-30 Truck, shown here in a typical farm scene. Other Internationals will probably carry them from packing plant to the wholesaler and retailer.

A Good Share Rides in Internationals

There are tens of thousands of International Trucks on farms today, providing reliable, low-cost, flexible transportation for marketing the farmer's products. Farm hauling is not the easiest job for a truck—the way Internationals stand the gaff and give maximum service and satisfaction on the farm is proof that they have what it takes on any kind of hauling.

International Trucks are famous for their good looks, long life, and lasting economy—the same in every model and size, from the Half-Ton unit to the powerful Six-Wheelers. Don't fail to try out and drive an International that meets your needs. The International dealer or our nearby Company-owned branch will give you a demonstration any time you say.

INTERNATIONAL HARVESTER COMPANY
(Incorporated)
180 No. Michigan Ave. Chicago, Illinois

INTERNATIONAL TRUCKS

New Profits for You with



Knickerbocker REFRIGERATED Food Lockers

Install these superior lockers and bring new profits to your plant.

Knickerbocker lockers are all-steel construction, beautifully finished in baked enamel. Five standard sizes. Get bulletin 145, showing all their advantages.

You get the benefit of our 56 years' experience and complete refrigerating-engineering service when you buy Frick-Knickerbocker lockers. Thousands now in use. Write today to

DEPENDABLE REFRIGERATION SINCE 1882

FRICK CO.

WAYNESBORO, PENNA. U.S.A.

FOR LIFETIME DIVIDENDS

Dry-Zero Insulation

IS YOUR BEST INVESTMENT

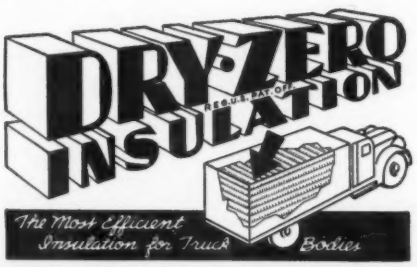
● Your truck body insulation purchase is a capital investment which should pay dividends for life. It is for this reason that thousands of truck owners hauling perishable food products always buy Dry-Zero.

Dry-Zero is so extremely light that it saves deadweight and, therefore, ton-mile operating expense. Since it is so efficient, less thickness is required to give adequate protection. This means thinner walls and additional space for cargo. A third saving is the decreased refrigeration requirements resulting from the high insulating efficiency of Dry-Zero.

These savings are annual cash dividends on your Dry-Zero investment. They mean that less money is required for yearly operation. They represent cash benefits which you gain because you were wise enough to choose Dry-Zero.



ASK YOUR BODY BUILDER. Above is illustrated another meat and produce truck for which Dry-Zero insulation was chosen because of its high efficiency. This was built for Armour & Company, Chicago, by Kingham Trailer Co., Louisville, Ky. It carries seven tons at 35° to 45° F. Ask your body builder to explain the many advantages of Dry-Zero before you insulate your next truck.



DRY-ZERO CORPORATION
MERCHANDISE MART •• CHICAGO

Cooler Losses

Figuring Transfer of Heat Through the Walls

THE master mechanic of a Southern sausage manufacturing plant asks: "How is the amount of heat lost through cooler walls determined?"

Heat transmission problems are considered from the basis of heat transmitted through a wall or a material per square foot of surface per hour per degree Fahrenheit temperature difference on the two sides of the wall. The value arrived at is known as the heat transmission coefficient of the wall or material and is expressed in B.t.u. When this value has been determined losses through the wall or material in tons of refrigeration are easily calculated.

The formula commonly used to determine heat losses through a cooler wall is AC (t_2—t_1), in which A equals number of square feet of wall area; C is the heat transfer coefficient for the wall in question; t_2 is the temperature outside the wall; t_1 the temperature in the cooler.

All of these values, except C, will be known or can readily be found. The heat transfer coefficient (C) must be calculated. The following formula may be used for this purpose—

$$C = \frac{1}{\frac{1}{a_1} + \frac{1}{a_2} + \frac{1}{a_3} \text{ etc.} + \left(\frac{X_1}{C_1} + \frac{X_2}{C_2} + \frac{X_3}{C_3} \text{ etc.}\right)}$$

A_1, a_2, a_3, are the surface coefficients of the various materials of the wall exposed to the air. These values are given in most refrigeration and air conditioning text books. They are expressed in B.t.u. per square foot per hour per degree Fahrenheit difference. X_1, x_2, x_3 are the thicknesses in inches of the various wall materials. C_1, c_2, c_3 are the thermal conductivities of the various wall materials in B.t.u. per square foot per hour per degree Fahrenheit temperature difference. In this connection it should be borne in mind when determining the heat transfer coefficient of a wall that moving air on the outside surface has the effect of increasing the surface coefficient about three times.

How much heat is lost through a cooler wall with an area of 2,000 sq. ft., the wall being composed of 12 in. of brick, 4 in. of corkboard and ½ in. of cement plaster on the inside? The first step in solving this problem is to determine the heat transfer coefficient of the wall by the preceding formula.

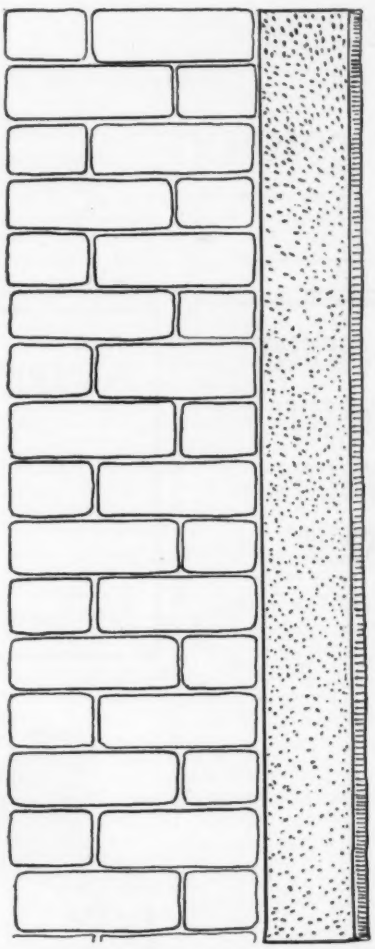
Reference to text books show that the thermal conductivities of the materials in the wall are as follows: Brick, C=5; corkboard, C=0.3; cement plaster, C=5. Surface coefficient for brick (on outside of wall) and plaster (on inside) is 1.4 B.t.u. per sq. ft. per hour per degree Fahrenheit and 1.1 B.t.u. respectively. In our problem surface coefficient for brick will have to be multiplied by three as the material is exposed to air currents. Substituting these values in the formula to obtain C we have

$$C = \frac{1}{\frac{1}{4.2} + \frac{1}{1.10} + \frac{12}{5} + \frac{4}{0.3} + \frac{.5}{5}} =$$

.06 B.t.u. per sq. ft. per hour per degree Fahrenheit difference.

We now have all of the data required to solve our original problem—the heat lost through a cooler wall composed of 12 in. of brick, 4 in. of corkboard and ½ in. of cement plaster when the outside temperature is 80 degs. F. and the cooler temperature 40 degs. F. Using the first formula we have—

C=2,000 x .06 x 40=4,800 B.t.u. per hour. Heat loss through this wall each 24 hours would be 24 x 4,880=115,200 B.t.u., or slightly more than .4 ton of refrigeration.



COOLER WALL

Constructed of 12 in. brick, 4 in. corkboard and ½ in. cement plaster. How heat transfer is figured is explained in the accompanying article.

REFRIGERATION NOTES

Crawfordsville Frozen Foods Storage Co., with capital stock of $50,000, has been established at Crawfordsville, Ind.

Work has started on the 300-locker storage plant being built at East Peoria, Ill., by Jesse Rocke and Milton Rich.

Northwood Meat Market, Northwood, N. D., is making addition to house a 300-locker storage unit.

New cold storage plant, Ellsworth and 5th sts., Aurora, Ill., has been completed.

McCook Ice & Packing Co., McCook, Neb., plans to install cold storage lockers in building near its ice plant.

Morristown Creamery, Morristown, Minn., is considering installation of cold storage locker plant.

Davis Ice Co. is installing 500-locker storage unit in new building at Pomeroy, Ohio.

Clyde Stephen plans to install cold storage lockers in meat market at Luverne, Minn.

Ellis Ransom heads committee planning refrigerated locker plant at Murfreesboro, Tenn.

A 500-locker storage plant is being installed at Hampton, Ia., by H. L. McMahon.

Sanitary Ice Co. is installing a 300-locker cold storage department in its La Sueur, Minn., plant.

Valley Creamery of Clatskanie, Ore., plans to erect refrigerated locker unit.

Schenk Bros. is adding 100 lockers to storage plant at Stanton, Ia.



Your Cargo Arrives As Fresh As When Loaded

Now your trucks and trailers can be refrigerated to deliver your cargo at the destination as fresh, as perfect in quality, as when loaded.

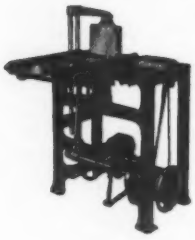
It is only necessary to set the thermostat inside the truck body at the temperature desired.

Write for this Bulletin.

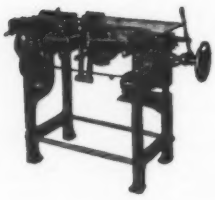
CENTURY ELECTRIC COMPANY
ST. LOUIS, MO.

It tells How To Refrigerate Electrically As You Drive.





FOR PACKERS WHO WANT ECONOMICAL EFFICIENCY



Call in your associates and discuss the many savings in your carton packaging operations by setting up and closing your LARD or SHORTENING cartons automatically on PETERS CARTON PACKAGING MACHINES.

These machines are built in different models to handle various carton sizes and to operate at speeds ranging from 30 to 60 cartons per minute.

Send us samples of your cartons and ask us to recommend machines to set up and close them economically and efficiently. We will be pleased to promptly send you a reply.

PETERS MACHINERY CO.
4700 Ravenswood Ave. Chicago, Ill.

• CARL F. SCHLOEMANN •
ARCHITECT & ENGINEER

Meat Packing &
Sausage - Plants
Rendering Plants
• Modernizations •

6329 San Bonita Ave. St. Louis, Mo.



LITTLE GIANT ICE BREAKERS

SAVE TIME—
LABOR—ICE

This model is ideal for meat packers and sausage makers.

TEN MODELS TO CHOOSE FROM

WRITE FOR FOLDER

MICRO-WESTCO, INC.
Dept. P-51 Bettendorf, Iowa

PACKER AND FOOD STOCKS

Price ranges of listed stocks, May 4, 1938, or nearest previous date compared with week ago.

	Sales. Week ended May 4.	High. —May 4.—	Low. —May 4.—	Close. May 4.	Close. April 27.
Amal. Leather.	500	2⅛	2⅛	2⅛	2
Do. Pfd.....	...	...	...	...	14½
Amer. H. & L..	700	2⅞	2⅞	2⅞	2⅞
Do. Pfd.....	100	17	17	17	17¼
Amer. Stores...	200	8	8	8	8¼
Armour Ill.....	3,500	4⅝	4½	4⅝	4⅝
Do. Pr. Pfd..	500	34⅞	34½	34½	37
Do. Pfd.....	...	...	...	...	94½
Do. Del. Pfd.	200	88½	88½	88½	90
Beechnut Pack.	...	...	...	...	100
Bohack, H. C..	...	...	...	...	1½
Do. Pfd.....	...	...	...	...	10½
Chick. Co. Oil..	200	13	13	13	14
Childs Co.....	1,200	4	4	4	4⅛
Cudahy Pack....	210	13⅞	13⅞	13⅞	14
Do. Pfd.....	40	48	48	48	50
First Nat. Strs.	300	27½	27¼	27½	27⅝
Gen. Foods.....	3,700	26¼	25⅝	25⅝	26½
The Glidden Co.	3,100	17⅞	17⅝	17⅝	18⅞
Do. Pfd.....	...	...	...	...	39⅞
Gobel Co.....	400	2	1⅞	2	2⅛
Gr. A&P 1st Pfd.	50	120¼	120¼	120¼	120
Do. New.....	...	...	...	...	43
Hormel, G. A...	...	...	...	...	19½
Hygrade Food...	...	1⅝	1⅝	1⅝	1⅝
Kroger G. & B.	1,400	14⅝	14½	14⅝	14⅞
Libby McNeill.	200	6⅞	6⅞	6⅞	7⅛
Mickelberry Co.	1,200	2¼	2¼	2¼	2⅛
M. & H. Pfd...	...	...	...	...	3
Morrell & Co...	...	...	...	...	24⅞
Nat. Tea.....	...	...	...	...	8¼
Proc. & Gamb..	4,200	45¼	45	45¼	47⅜
Do. Pr. Pfd..	110	118½	118½	118½	119¼
Rath Pack.....	...	...	...	...	20½
Safeway Strs..	1,300	15¼	15¼	15¼	15⅝
Do. 5% Pfd..	...	...	...	...	61
Do. 6% Pfd..	10	74⅞	74⅞	74⅞	71
Do. 7% Pfd..	100	81	81	81	80
Stahl Meyer....	...	...	...	...	1½
Swift & Co....	4,950	16¼	15⅞	16¼	17¼
Do. Intl.....	3,000	25⅝	25½	25½	25
Trunz Pork....	100	7½	7½	7½	7½
U. S. Leather..	200	4¼	4¼	4¼	4¼
Do. A.....	500	7⅞	7⅞	7⅞	7⅞
Do. Pr. Pfd..	...	...	...	...	56
Wesson Oil....	400	32	31½	32	30⅛
Do. Pfd.....	100	72	72	72	71
Wilson & Co...	1,400	3⅞	3¾	3⅞	4⅛
Do. Pfd.....	100	37¼	37¼	37¼	38½

CHAIN STORE SALES

Cumulative sales of Kroger Grocery and Baking Co. for the first 16 weeks of 1938 were $72,060,032, or 9 per cent under the $78,839,137 sales of 1937. In the four weeks ended April 23 the firm's sales were $18,176,288 compared with $20,546,413 in the like period last year.

Safeway Stores, Inc., had sales of $109,551,349 for the first 16 weeks of 1938 compared with $112,192,286 in the like 1937 period. Sales for the four weeks ended April 16 totaled $27,885,792, a decrease of 6.3 per cent from the $29,790,845 in the corresponding period last year.

FINANCIAL NOTES

The Jacob Dold Packing Co., Buffalo, N. Y., retired all of its bonds as of May 1, 1938. These were called at 102 and interest. This action wipes out the entire funded debt of the company.

Geo. A. Hormel & Co. has declared dividend of 37½ cents on common stock and quarterly payment of $1.50 on preferred stock, both payable May 16 to shareholders of record on April 30.

Net profits of Beatrice Creamery Co. for year ended February 28, 1938, totaled $1,444,815. This was $139,000 less than in previous year, but $589,000 higher than in 1936. Sales for year totaled $64,223,669, an increase of 7.64 per cent over the previous year. Among the departments showing increased earnings was the cold storage department, where tonnage was heavier. "This department showed the largest percentage of increase in earnings of any major department," the annual financial report of the creamery company points out.

A new issue of 150,000 shares of General Foods Corporation $4.50 cumulative no par preferred stock was offered this week at $101 a share and accrued dividends. Net proceeds will be used for capital expenditures in 1938, payment for a business purchased in 1937 and additional working capital, part of which will be used in connection with expansion of the firm's business in frozen foods.

Loblaw Groceterias, Ltd., has declared an extra dividend of 12½ cents a share on both class A and class B stock, both payable June 1 to stockholders of record May 10.

PATMAN ACT UPHELD

The Federal Trade Commission's cease and desist order against the Biddle Purchasing Co. under the brokerage provision of the Robinson-Patman act was sustained by the U. S. circuit court of appeals at New York this week. This was the first court decision covering the brokerage clause and the Biddle company has announced that it will appeal the circuit court ruling to the U. S. Supreme Court.

The commission charged that payment of brokerage by sellers to Biddle and crediting of these commissions by Biddle to firms purchasing through it was in violation of the law. The commission held that sellers did not pay brokerage for services rendered by Biddle but for benefit of buyers; that buyers did not render any services to sellers; that Biddle did not pay brokerage to buyers in return for services rendered Biddle.

The majority opinion of the court of appeals held that the phrase "except for services rendered," governing brokerage fees, as incorporated in the act, may be best given effect by construing the phrase to harmonize with rest of Section 2. Opinion pointed out that payment of brokerage to buyers would make it possible for sellers to conceal discrimination in price to competing buyers (in direct opposition to purpose of the act), and held that regulation of such practice was within the powers of Congress.

"It is clear," the court declared, "that the statute prohibits payment of brokerage by the seller to the buyer or his agent or representative or controlled intermediary except for services rendered. Congress intended to prohibit such payments as an unfair trade practice. . . . It is manifest that the words 'except for services rendered' in connection with the sale or purchase of goods prohibits payments which were made here to the buyers."

SOY FLOUR IN DOG FOOD

Dog food manufacture continues to increase, and it is a matter of satisfaction to the industry that business recession has found no reflection there. Since dog foods have become so well balanced and since animals fed these foods thrive and maintain their good health, use of prepared foods for dogs is constantly widening.

Meat and meat products constitute the principal ingredient of dog food, but a supplement for meat that is growing rapidly in importance is soy flour made from soybeans now produced so extensively in this country. This flour is high in a protein so similar to that of meat that no method has yet been developed to identify the soy protein when used in combination with meat. This makes it particularly desirable for dog food, as the lower grade meats and meat products must necessarily be used in the preparation of this animal food.

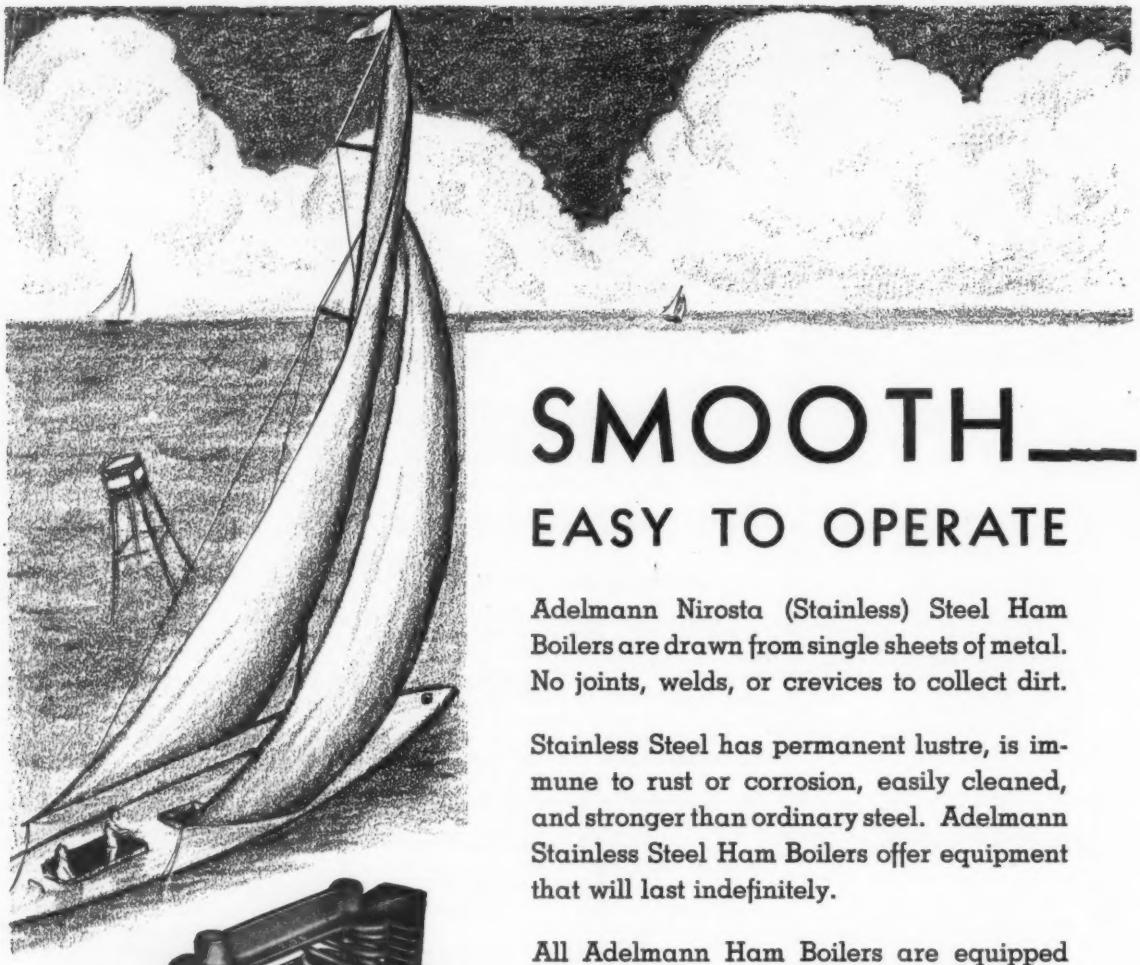
With so much stress being placed on vitamins, dog food manufacturers are seeking to supply in adequate amounts those most helpful to health and development. Soy flour manufacturers report that this flour contains appreciable amounts of vitamins A and D. The enzymes which aid in the digestive process are also present and insure better mastication of food, and mineral content of the flour is high.

It is estimated unofficially that the dog population of the country is around 15,000,000 and that the canned dog food industry is valued at $25,000,000 annually, with another $15,000,000 in sales of dry dog food. This not only furnishes a large outlet for many meat products that formerly were processed for animal feed or fertilizer, but at the same time a broad new outlet for such vegetable products as soy bean flour.

NO GENERAL WAGE CUTS

No general reduction in wage rates was found by the National Industrial Conference Board in its March investigation of wages, hours and employment in 25 industries. Average earnings per hour in March were 71.4 cents compared with 71.0 cents in February. Average weekly earnings were up four-tenths of 1 per cent while there was a drop of 1.1 per cent in total man hours worked. Employment was down 1 per cent and payrolls were five-tenths of 1 per cent under February in the industries surveyed by the board.

Layoff, quit and total separation rates in the meat industry were lower in March than in February, according to the U. S. Department of Labor. The meat industry layoff rate for March was 8.23 per 100 employes compared with 12.73 in February; the quit rate was .51 per 100 employes against .55 in February. Total separation rate in February was 8.93 per 100 employes compared with a separation rate of 13.42 in March.



SMOOTH—

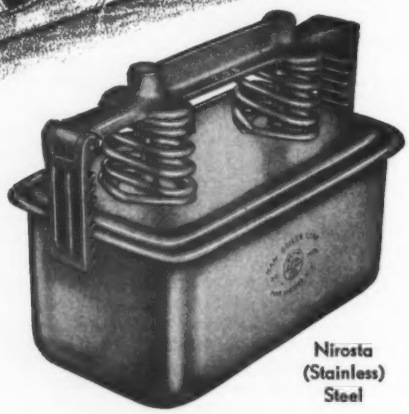
EASY TO OPERATE

Adelmann Nirosta (Stainless) Steel Ham Boilers are drawn from single sheets of metal. No joints, welds, or crevices to collect dirt.

Stainless Steel has permanent lustre, is immune to rust or corrosion, easily cleaned, and stronger than ordinary steel. Adelmann Stainless Steel Ham Boilers offer equipment that will last indefinitely.

All Adelmann Ham Boilers are equipped with bar, ratchets, and elliptical springs, which make them so easy to operate, and convenient to handle. Manufactured also in Cast Aluminum, Tinned Steel, and Monel Metal, the most complete line available.

Ask for booklet "The Modern Method" listing all kinds, and giving trade-in values.



Nirosta (Stainless) Steel

Adelmann—The Kind Your Ham Makers Prefer

HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y.

CHICAGO OFFICE: 332 South Michigan Avenue

European Representatives: R. W. Bollans & Co., 6 Stanley St., Liverpool & 12 Bow Lane, London—Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities—Canadian Representatives: C. A. Pemberton & Co., Ltd., 189 Church St., Toronto.

PROVISIONS AND LARD

WEEKLY MARKET REVIEW

LARD futures at Chicago held a downward course during most of the past week with the market showing some gains on Tuesday which were later lost. Values were under the pressure of May liquidation on deliveries of several million lbs. of lard on May contracts, an increase in stocks and heavier hog runs.

Further declines were made in lard on Thursday, chiefly due to selling by warehouse interests, which satisfied a fair commission house demand. Prices worked lower on easiness in grains. Lard closed 5 to 15c lower than on Wednesday. May and July clear bellies were offered at sharply lower prices by brokers conspicuous in cash trade.

May liquidation ran into stop loss orders at times during the week, which carried the spot month below the 8c level, but liquidation and selling improved the technical position of the market and values rallied ¼c from recent lows. Shorts were credited with taking most of May offerings.

There was some new commission house buying of lard against sales of cotton oil futures, but these operations were on a smaller scale. There was some tendency to buy later lard months against sales of September and October cotton oil.

Lard Exports Continue

Cash trade in lard and other pork products was on a satisfactory scale domestically and fair export business in lard continued. There were fairly liberal shipments from seaboard to the United Kingdom and Continent. This demand was not heavy enough to prevent accumulation of stocks, but increase at Chicago during April of 3,117,000 lbs. was only about half that of a year ago. Chicago stocks on April 30 were nearly 50 per cent below a year ago.

Stocks of lard are so much smaller than last year that there is some tendency to believe there is little likelihood of stocks reaching the level of last year, even if hog marketings increase.

It is generally conceded that hog runs will be larger and possibly at heavier weights in the near future. The corn-hog ratio remains favorable for heavy feeding. Hog price appears to hold up better than does corn price level, notwithstanding good export business in corn. Corn-hog ratio for week ended April 23 was 14.2 against 14.0 the previous week and 7.4 last year.

While speculative sentiment was friendly to the market for the long pull, and commission houses were advocating purchases on declines, some in the trade continued to talk bearishly.

Receipts of hogs at Western packing points last week totaled 270,200 head compared with 241,400 the previous week and 247,700 the same week last year.

Average price of hogs at Chicago at the outset of the week was $8.00 against $8.05 the previous week, $10.15 a year ago, $10.15 two years ago, and $8.85 three years ago. Top hogs on Thursday were at $8.25 against $8.35 the previous week.

Average weight of hogs received at Chicago last week was 249 lbs. against 247 lbs. the previous week, 238 lbs. a year ago, and 250 lbs. two years ago.

PORK.—Demand was fair and the market was steady at New York. Mess was quoted at $27.37½ per barrel and family at $28.87½ per barrel.

LARD.—Demand was fair with the market irregular at New York. Prime western was quoted at 8.65@8.75c; middle western, 8.65@8.75c; New York City in tierces, 8⅛@8¼c, and in tubs, 8⅜c; refined continent, 8⅞@9c; South America, 9@9⅛c; Brazil kegs, 9⅛@9¼c.

At Chicago, prime steam cash was quoted on Wednesday at 8.10 nominal; prime steam loose, 7.57½ nominal, and raw leaf, 7.62½ nominal.

(See page 43 for later markets.)

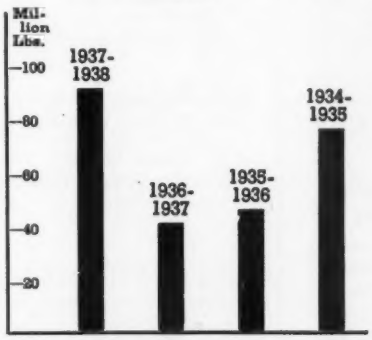
BEEF.—Demand was fair and the market was steady at New York. Family was quoted at $18.00 per barrel.

LESS POULTRY CANNED

Poultry canned by 19 large plants in March, 1938, totaled only 2,892,538 lbs. which was 17.54 per cent less than was canned by the same companies in March, 1937, when the quantity totaled 3,507,833 lbs.

LARD EXPORTS GAIN

(Exports in five month period, November through March.)



Lard exports during first five months of packer year were greater than for any comparable period since 1933-34 and reports indicate trade continues good.

MEAT STOCKS DECLINE

Storage stocks of meat and lard on hand at the seven principal markets on May 1, 1938, were less than those of a month previous and were much smaller than stocks of a year earlier. Pickled meats declined 10,000,000 lbs. during the month and were nearly 60,000,000 lbs. less than the amount on hand at the same markets a year earlier. Dry salt stocks declined about 1½ million pounds during April and were approximately 8,000,000 lbs. less than last May 1.

As a result of marked increase in the weight of hogs slaughtered during April, the quantity of lard on hand increased approximately 6,000,000 lbs. during the month, but stocks were only about half as large as those of a year ago. Fair quantities of lard moved into domestic consumption during the month and there was considerable increase in the quantity exported. The amount on hand at these markets on the first of the month this year was nearly 30,000,000 lbs. more than the quantity in storage on May 1, 1936.

During the past 10 years meat stocks at the principal markets declined only three times during April and in the other seven years showed increases.

Stocks at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on April 30, 1938, with comparisons, as especially compiled by THE NATIONAL PROVISIONER:

	Apr. 30, '38. lbs.	Mar. 31, '38. lbs.	Apr. 30, '37. lbs.
Total S. P. meats	115,316,245	125,905,111	174,634,813
Total D. S. meats	30,328,821	31,862,334	38,267,398
Other cut meats.	18,466,614	19,829,616	21,097,735
Total cut meats.	164,111,680	177,597,061	233,999,946
P. S. lard	67,635,454	65,317,857	137,272,585
Other lard	13,138,994	9,608,171	19,277,535
Total lard	80,774,448	74,926,028	156,550,120
S. P. regular hams	17,659,711	19,353,696	34,830,886
S. P. skinned hams	42,433,387	47,880,858	65,778,311
S. P. bellies	41,170,758	42,806,345	52,352,057
S. P. picnics	13,943,389	15,782,212	21,587,559
D. S. bellies	18,083,565	18,937,120	25,850,497
D. S. fat backs.	11,690,809	12,588,488	11,453,530

FEBRUARY LARD MOVEMENT

Estimated production and consumption of lard from federally inspected slaughter during February, 1938, compared:

	Feb., 1938.	Jan., 1938.	Feb., 1937.
Production, M lbs.	82,645	126,503	72,324
Storage, beginning of month, M lbs.	99,318	53,693	182,700
Storage, end of month, M lbs.	116,979	99,318	202,476
Exports (refined and neutral), M lbs.	16,284	20,453	4,518
Apparent consumption, M lbs.	48,700	60,425	48,069
Per capita consumption, lbs.	.38	.47	.37

PRAGUE POWDER

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

Boiled Hams with a Flavor

Packers who are succeeding in a large way are using Prague Powder pickle method, both for pumping pickle and cover pickle. The Griffith Laboratories offer service. One of our men will drop in and show you how to start your curing by our artery pumping method. It will require only the Big Boy pump, the Prague Powder, and if you wish to control the pickle, the Prague Pickle Balance or Percentage Scale.



We cannot help but warn you against the use of mixed salts. We mean by "mixed salts" a combination of nitrite, nitrate and salt because the nitrite acts quickly and the nitrate acts slowly and the mixed cure cannot be uniform in its early action in the cure. Of course, if a long-time cure is necessary it takes an effect.

USE PRAGUE POWDER PICKLE

Prague Powder Pickle, then, is the "Short Time Cure."

THE GRIFFITH LABORATORIES

1415-31 West 37th Street, Chicago, Illinois
Eastern Factory: 35 Eighth St., Passaic, N. J.
Canadian Factory and Offices: 1 Industrial St., Leaside, Toronto 12, Ontario, Canada



Packed Under the Polish Government Inspection

All Meat Products of Poland Are Marked "Made in Poland" or "Product of Poland"

BEWARE OF IMITATIONS

List of Polish Ham Importers

Ampol, Inc.
380 Second Avenue
New York, N. Y.
Gramercy 5-5270

American Barter & Trading Company
730 Gravier Street
New Orleans, La.
Main 2195

Duane Produce Company
2 Broadway
New York, N. Y.
Bowling Green 9-0755

J. S. Hoffman Company
179-181 Franklin Street
New York, N. Y.
Walker 5-5800
Illinois at Orleans Street
Chicago, Ill.
Superior 9300

Huston and Milkowski, Inc.
612 No. Michigan Avenue
Chicago, Ill.
Superior 3604

Meyer and Lange
434 Greenwich Street
New York, N. Y.
Walker 5-7735

A. J. Mills and Co., Inc.
17 State Street
New York, N. Y.
Whitehall 3-8291

Polish Ham Import Co.
1921-1951 E. Ferry Avenue
Detroit, Mich.
Plaza 5164

San Trading Company, Inc.
89 Broad Street
New York, N. Y.
Bowling Green 9-0580

John Thallon and Co.
8 Broadway
New York, N. Y.
Bowling Green 9-4867

Vita Food Products, Inc.
644 Greenwich Street
New York, N. Y.
Walker 5-9180

Hog Cut-Out Results

HOGS cut less satisfactorily during the first four days of this week than in the like period a week earlier. Both hog values and green meat values were lower, hogs declining from 8c to 11c per cwt. from the average of a week earlier while product values declined from 23c to 28c per cwt.

Good butchers ranging in weight from 185 to 235 lbs. were in greatest demand and brought strongest prices. Bulk of sales during the week ranged from $8.00 to $8.25 with 250 to 300 lb. butchers moving at $7.80 to $8.10 and heavier weights not above $7.90. Percentage of sows in the runs increased and most of them were in good condition, and brought $7.00 to $7.25, with best kinds at $7.50. Receipts for the four days at the principal markets were about the same as those of a week earlier with Chicago receiving about 35 per cent of its hogs on direct billing.

When compared with a week ago, prices of both green and cured meats are much lower. This is particularly true of dry salt meats, trimmings, bellies and toward the close of the four-day period picnics also. The latter had held up well previously. Only hams are fairly well in line with prices of a week earlier, showing but small declines. This can be attributed to the aggressive merchandising and popular cures given this cut by an increasing number of processors in the past six months.

The test on this page is worked out on the basis of live hog and green product prices at Chicago, with representative costs and credits. Low volume continues to exercise an adverse influence on the cost figure.

MORE PROVISIONS TO U. K.

U. S. lard accounted for about 84 per cent of all of this product imported into the United Kingdom during March, and U. S. hams comprised almost two-thirds of all received during the same month, according to A. J. Mills & Co., London, England. British provision imports during March were as follows:

	March 1938 lbs.	March 1937 lbs.
U. S. lard	14,235,000	2,205,000
All lard	16,887,000	12,568,000
U. S. hams	4,398,000	2,890,000
All hams	6,833,000	6,503,000
U. S. bacon	240,000	98,000
All bacon	66,881,000	69,646,000

Canada was the only other country shipping important quantities of lard and hams to the United Kingdom in March. The British trade reports that consumption of lard has been fairly good but that demand is for immediate use, as buyers are waiting to learn outcome of Anglo-American trade agreement now being negotiated. It is believed the agreement may result in some modification of the 10 per cent import duty and bring an increase in the lard trade.

CASING IMPORTS AND EXPORTS

Foreign trade in casings during March, 1938:

IMPORTS.

	Sheep, lamb and goat, lbs.	Other, lbs.
Austria	2,511	.....
Netherlands	3,212	2,134
U. S. S. R. (Russia)	13,000	.....
Canada	16,845	153,726
Argentina	36,549	84,667
Brazil	.....	13,605
Chile	3,085	2,563
Uruguay	11,816	12,901
British India	10,697	.....
China	28,501	19,740
Iraq	25,415	.....
Syria	7,110	.....
Turkey	5,430	.....
Australia	188,685	16,353
New Zealand	147,249	.....
Egypt	4,873	.....
Algeria	3,561	.....
Morocco	31,661	.....
Others	1,784	723
Total	541,984	306,412
Value	$598,656	$39,939

EXPORTS.

	Hog, lbs.	Beef, lbs.	Other, lbs.
Austria	.....	47,369	.....
Belgium	9,349	94,345	.....
Czechoslovakia	.....	67,690	.....
Denmark	2,450	56,514	.....
France	11,349	92,731	748
Germany	6,354	254,844	17,185
Hungary	.....	29,481	.....
Italy	.....	21,494	.....
Netherlands	11,764	48,184	3,673
Norway	.....	50,000	610
Poland and Danzig	9,311	35,617	.....
Sweden	3,640	64,500	22,604
Switzerland	5,165	75,159	.....
United Kingdom	315,008	28,244	26,389
Canada	.....	42,771	66,843
Cuba	584	10,856	27,783
Dominican Republic	.....	3,544	.....
Australia	202,283	.....	8,332
New Zealand	6,942	.....	1,327
Un. of So. Africa	640	2,637	.....
Others	430	1,705	1,827
Total	585,269	1,027,685	177,271
Value	$303,592	$746,688	$61,222

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER DAILY MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive
	180-220 lbs.			220-260 lbs.			260-300 lbs.		
Regular hams	14.00	14.9	$ 2.09	13.70	14.8	$ 2.03	13.40	14.8	$ 1.98
Picnics	5.70	11.6	.66	5.40	11.3	.61	5.10	11.0	.56
Boston butts	4.00	15.4	.62	4.00	15.4	.62	4.00	15.4	.62
Loins (blade in)	9.80	17.8	1.74	9.50	16.3	1.55	9.00	15.5	1.40
Bellies, S. P.	11.00	13.5	1.49	9.70	12.4	1.20	3.10	11.5	.36
Bellies, D. S.	....	....	....	2.00	9.4	.19	9.90	9.1	.90
Fat backs	1.00	5.1	.05	3.00	5.3	.16	5.30	5.8	.31
Plates and jowls	2.50	5.8	.15	3.00	5.8	.17	3.30	5.8	.19
Raw leaf	2.10	7.2	.15	2.20	7.2	.16	2.10	7.2	.15
P. S. lard, rend, wt.	12.80	7.5	.96	11.00	7.5	.83	10.20	7.5	.77
Spareribs	1.60	10.1	.16	1.60	10.1	.16	1.50	10.1	.15
Trimmings	3.00	6.8	.20	2.80	6.8	.19	2.70	6.8	.18
Feet, tails, neckbones	2.00	....	.08	2.00	....	.08	2.00	....	.08
Offal and misc.	....	....	.34	....	....	.34	....	....	.34
TOTAL YIELD AND VALUE	69.50		$ 8.69	70.50		$ 8.29	71.50		$ 7.99
Cost of hogs per cwt.		$ 8.17			$ 8.09			$ 7.94	
Condemnation loss		.04			.04			.04	
Handling & overhead		.70			.64			.59	
TOTAL COST PER CWT ALIVE		$ 8.91			$ 8.77			$ 8.57	
TOTAL VALUE		8.69			8.29			7.99	
Loss per cwt.		.22			.48			.58	
Loss per hog		.44			1.15			1.62	



Meat Processing Revolu

"DRAW-C

Principle in t

ROTO-C

The greatest forward step in the history of sausage making has been taken by the introduction of this fast, labor-saving meat processing machine.

The Roto-cut takes any meat as it comes from the trimming room, cuts it as coarse or as fine as desired, thoroughly mixes and blends in the curing materials, spices or other ingredients—***in a single operation.*** It processes any kind of meat for any product. The drum revolves carrying the meat by centrifugal force past a series of blades which cut the meat in suspension. It does not grind, chop or crush, so that tissues are not broken down, and the ***natural meat juices and flavor are retained in the product.*** There is no metal to metal contact of cutting surfaces and no mashing of ingredients.

The Roto-cut handles meat fresh or frozen. It cuts cleanly all kinds of meat including lard, fat, kidney fat. Other ingredients including cracked ice or ice water are fed right into the machine and thoroughly mix cutting, or, if desired, independe cutting operation.

As shown in the illustration at the loading conveyor rests upon a scale. Exact quantities can be lo dumped into the hopper in a single The conveyor operates on a pu rising, emptying and returning for while the previous batch is proce

The hourly capacity is amazing l the speed of cutting and mixing, the ease of loading and empty built with anti-friction bearings th Chutes, hopper and guards are moved, exposing the knives an cleaning a simple matter.

You will want to know all abo proved method of processing. See machine at our plant or let us a a demonstration with one of our n fied users.

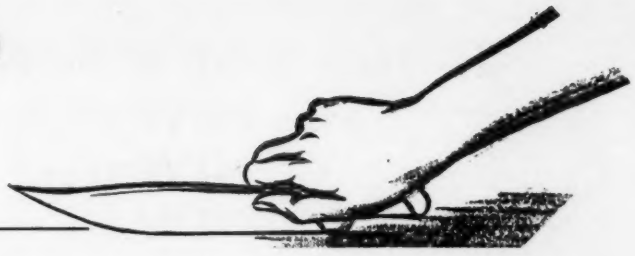
THE GLOBE COMPANY

Serving the Meat Industry

4040 Princeton Avenue Chicago

Revolutionized with the

W-CUT"



iple in the

TO-CUT

l thoroughly mixed during
ired, independently of the

llustrations at the right, the
r rests upon a dial-type
ntities can be loaded and
opper in a single operation.
erates on a push button,
nd returning for reloading
s batch is processing.

city is amazing because of
ng and mixing, as well as
ding and emptying. It is
ction bearings throughout.
nd guards are easily re-
the knives and making
e matter.

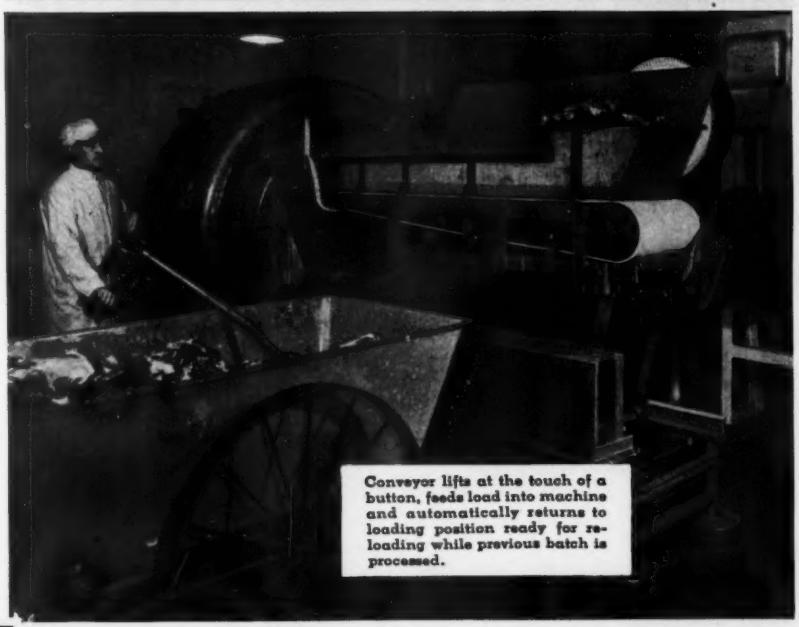
know all about this im-
processing. See the sample
plant or let us arrange for
with one of our many satis-

ANY

Chicago, Illinois



Low loading position speeds up production. Conveyor mounted on scale makes quick work of weighing out ingredients, and eliminates one complete operation.



Conveyor lifts at the touch of a button, feeds load into machine and automatically returns to loading position ready for reloading while previous batch is processed.

Hashes, mixes and minces in one operation



The improved B. & D. Electric Ham Marker makes a perfect cut every time. Speedy, efficient, cost-cutting. A real money saver!

These **BEST & DONOVAN** *Machines bring* **NEW** *efficiency* **NEW** *speed* **NEW** *low cost* to pork cutting operations!

The B. & D. Electric Ham Marker and B. & D. Electric Pork Scribe Saw form an unbeatable combination for greater efficiency, speedier operation and lowered operating costs. Regardless of your production, you need these B. & D. Machines in your plant to meet present-day conditions. Get the advantages of higher yields this famous combination *guarantees!* Write for further details and prices.



Improved B. & D. Electric Pork Scribe Saw. Exceptionally easy to operate and *a profitable machine to use!*

BEST & DONOVAN

Electrical Cost-Cutting Machines

332 S. Michigan Ave. **Chicago, Illinois**

★"No dry skim milk manufactured for human consumption shall be packaged, shipped or sold in bags"

All reputable manufacturers pack dry milk solids for human food in clean, new barrels, metal drums or containers affording equal protection. This is *your* protection against unsuitable product and unscrupulous sources of supply.

Buy ***safely***—insist on high grade dry milk solids, properly packed and from dependable sources. *Animal feed* is sold in bags!

DRY MILK SOLIDS 1% FAT

American Dry Milk Institute, Inc.

Drawer P, 221 N. La Salle Street

CHICAGO, ILL.

MEAT IMPORTS AT NEW YORK

For week ended April 29, 1938:

Point of origin.	Commodity.	Amount lbs.
Argentina	Roast beef in tins	3,600
	Corned beef in tins	42,300
Brazil	Canned corned beef	450,000
Canada	Smoked ham	160
	Smoked bacon	4,506
	Fresh chilled calf livers	5,340
	Fresh chilled pork cuts	45,278
	Fresh chilled veal livers	120
	Fresh frozen beef livers	2,122
Cuba	Fresh frozen beef cuts	1,116
Denmark	Cooked ham in tins	7,462
Estonia	Cooked picnics in tins	8,261
	Tinned cooked ham	44,928
Finland	Cooked sausage in tins	1,247
France	Tinned liverpaste	832
	Tinned cooked sausage	56
	Tinned cooked pork chops	50
Germany	Salami	1,100
	Smoked ham	1,725
	Cooked ham in tins	8,639
Holland	Cooked ham in tins	13,559
	Smoked ham	531
Hungary	Cooked ham in tins	12,348
	Cooked picnics in tins	7,329
Italy	Sausage	721
Latvia	Cooked ham in tins	10,474
	Fresh frozen pork cuts	80,052
Lithuania	Fresh frozen pork cuts	7,566
	Dry salt pork cuts	500
	Smoked bacon	2,140
Paraguay	Canned corned beef	54,000
Poland	Cooked butts in tins	20,470
	Smoked bacon	55,633
	Tinned luncheon meat	15,192
	Tinned spiced ham	1,584
	Tinned cooked veal legs	2,311
	Cooked shoulders in tins	26,234
	Cooked ham in tins	895,014
	Cooked picnics in tins	309,711
	Cooked pork loins in tins	54,702
Rumania	Cooked ham in tins	12,071
	Tinned cooked pork loins	8,136
Uruguay	Corned beef in tins	18,900

PORK PRODUCTS EXPORTS

Exports of provisions originating in the United States and Canada from Atlantic and Gulf ports:

To	Week ended April 30, 1938.	Week ended May 1, 1937.	Nov. 1, 1937 to April 30, 1938.
PORK.	bbls.	bbls.	bbls.
United Kingdom	....	....	65
Continent	5	10	64
Total	5	10	129
BACON AND HAMS.	M lbs.	M lbs.	M lbs.
United Kingdom	461	744	96,470
Continent	18	....	1,949
West Indies	3	2	564
B. N. A. Colonies	....	....	58
Other Countries	....	....	56
Total	482	746	99,097
LARD.	M lbs.	M lbs.	M lbs.
United Kingdom	1,088	547	73,384
Continent	17	42	5,343
Sth. and Ctl. America	....	70	1,597
West Indies	398	161	5,004
B. N. A. Colonies	....	....	14
Other Countries	....	....	84
Total	1,503	820	85,426

TOTAL EXPORTS BY PORTS.

From	Pork, bbls.	Bacon and Hams, M lbs.	Lard, M lbs.
New York	5	478	639
Boston	....	....	595
W. St. John's	....	....	87
Halifax	....	3	382
Total Week	5	481	1,503
Previous Week	....	3,327	1,923
2 weeks ago	....	4,395	2,239
Cor. week 1937	10	746	820

SUMMARY NOV. 1, 1937 TO APRIL 30, 1938.

	1937-1938.	1936-1937.
Pork, M lbs.	26	51
Bacon and hams, M lbs.	99,097	83,195
Lard, M lbs.	85,426	53,456

CHICAGO PROVISION MARKETS

REPORTED BY THE NATIONAL PROVISIONER DAILY MARKET SERVICE

FUTURE PRICES

SATURDAY, APRIL 30, 1938.

	Open.	High.	Low.	Close.
LARD—				
May	8.02½	8.02½	7.97½	8.00-02½
July	8.30	8.30	8.25	8.25b
Sept.	8.52½-55	8.55	8.50	8.50b
Oct.	8.62½	8.62½	8.60	8.60-62½ax
Jan.	....	....	....	8.50ax
Dec.	8.45-50	8.50	8.32½	8.32½b
CLEAR BELLIES—				
May	10.15	....	....	10.15
July	10.50	....	....	10.50

MONDAY, MAY 2, 1938.

LARD—				
May	7.97½-95	8.00	7.92½	7.92½b
July	8.25	8.25	8.17½	8.17½b
Sept.	8.50	8.50	8.45	8.45ax
Oct.	8.60	8.60	8.50	8.55ax
Dec.	8.35	....	....	8.35ax
Jan.	....	....	....	8.42½ax
CLEAR BELLIES—				
May	....	....	....	10.15ax
July	....	....	....	10.45ax

TUESDAY, MAY 3, 1938.

LARD—				
May	7.90	8.17½	7.90	8.12½b
July	8.15	8.30	8.15	8.30
Sept.	8.42½	8.55	8.42½	8.55ax
Oct.	8.52½	8.65	8.52½	8.65ax
Dec.	8.42½	8.42½	8.35	8.35b
Jan.	....	....	....	8.42½b
CLEAR BELLIES—				
May	....	....	....	10.15n
July	....	....	....	10.45n

WEDNESDAY, MAY 4, 1938.

LARD—				
May	8.07½	8.07½	8.05	8.05b
July	8.30	8.30	8.25	8.30ax
Sept.	8.55	8.55	8.47½	8.52½
Oct.	8.57½	8.60	8.57½	8.60b
Dec.	....	....	....	8.37½b
Jan.	8.30	8.37½	8.30	8.37½b
CLEAR BELLIES—				
May	....	....	....	10.10ax
July	....	....	....	10.37½ax

THURSDAY, MAY 5, 1938.

LARD—				
May	8.07	8.07	8.00	8.00
July	8.25	8.25	8.15	8.15b
Sept.	8.50-55	8.55	8.42½	8.42½ax
Oct.	8.57½	8.57½	8.50	8.50b
CLEAR BELLIES—				
May	9.70	....	....	9.70
July	10.05	....	....	10.05

FRIDAY, MAY 6, 1938.

LARD—				
May	7.95	7.95	7.90	7.92½
July	8.20	8.22½	8.15	8.20
Sept.	8.45	8.45	8.40	8.42½
Oct.	8.50	8.55	8.50	8.52½
Dec.	....	....	....	8.30ax
Jan.	8.30	8.30	8.25	8.25
CLEAR BELLIES—				
May	....	....	....	9.70b
July	....	....	....	10.05n

Key: ax, asked; b, bid; n, nominal; —, split.

MARCH CONSUMPTION

Federally-inspected meats available for consumption in March, 1938:

	Total Consumption, lbs.	Per capita, lbs.
BEEF AND VEAL.		
March, 1938	465,000,000	3.58
March, 1937	485,000,000	3.78
PORK (INC. LARD).		
March, 1938	464,000,000	3.57
March, 1937	499,000,000	3.90
LAMB AND MUTTON.		
March, 1938	61,000,000	.47
March, 1937	56,000,000	.44
TOTAL.		
March, 1938	989,000,000	7.62
March, 1937	1,040,000,000	8.12
LARD.		
March, 1938	57,000,000	.44
March, 1937	54,000,000	.43

CASH PRICES

Based on actual carlot trading Thursday, May 5, 1938.

REGULAR HAMS.

	Green.	*S.P.
8-10	17	19
10-12	16¼	18
12-14	15½	17¼
14-16	15¼	16¾
10-16 Range	15¼	....

BOILING HAMS.

	Green.	*S.P.
16-18	15½	15¼
18-20	15½	15
20-22	15½	15
16-20 Range	15½	....
16-22 Range	15¼	....

SKINNED HAMS.

	Green.	*S.P.
10-12	17	18¼
12-14	16¾	17¼
14-16	16½	16½
16-18	16¼	16
18-20	16¼	16
20-22	15¾	15½
22-24	15	15¼
24-26	14½	15
25-30	14½	14¾
30- and up	14¼	14¼

PICNICS.

	Green.	*S.P.
4- 6	11⅝@11¾	12
6- 8	11⅝@11½	11½
8-10	11	11½
10-12	11	11½
12-14	11	11½

Short Shank ½c over.

BELLIES.
(Square cut seedless)

	Green.	*D.C.
6- 8	15¼	16½
8-10	14⅝	15½
10-12	13⅞	14½
12-14	13	14⅛
14-16	11¾	13
16-18	11½	12¾

*Quotations represent No. 1 new cure.

D. S. BELLIES.

	Clear.	Rib.
14-16	10½	....
16-18	10¼	....
18-20	10	....
20-25	9¾	9½
25-30	9¾	9½
30-35	9¾	9½
35-40	9¾	9½
40-50	9¾	9¾

D. S. FAT BACKS.

6- 8	6¼
8-10	6¼
10-12	6¼
12-14	6⅜
14-16	6⅜
16-18	7
18-20	7⅛
20-25	7⅛

OTHER D. S. MEATS.

Extra Short Clears 35-45	9¼n
Extra Short Ribs 35-45	9¼n
Regular Plates 6- 8	7¼
Clear Plates 4- 6	8¼
Jowl Butts	7
Green Square Jowls	8½
Green Rough Jowls	7

LARD.

Prime Steam, cash	8.05n
Prime Steam, loose	7.40
Neutral, in tierces	9.50n
Raw Leaf	7.50n

CANNED MEAT EXPORTS

Exports during March, 1938, were:

Exports	Quantity, lbs.	Value.
Canned beef	290,598	$100,704
Canned pork	979,195	356,608
Canned sausage	150,132	44,229
Other canned meats	162,367	31,846
Total	1,582,292	$533,387

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS

Carcass Beef

	Week ended May 4, 1938.	Cor. week, 1937.
Prime native steers—		
400- 600	15 @16	22 @22½
600- 800	15 @16	22 @22½
800-1000	15½@16	22 @22½
Good native steers—		
440- 600	14¼@14¾	19½@20½
600- 800	14¼@14¾	19½@20½
800-1000	14¼@14¾	19½@20½
Medium steers—		
400- 600	14 @14¼	16 @17
600- 800	14 @14¼	16½@17
800-1000	14 @14¼	17½@18
Heifers, good, 400-600	14 @15	17½@18
Cows, 400-600	11½@12¾	11½@13
Hind quarters, choice	@21	@28½
Fore quarters, choice	@11	@16½

Beef Cuts

Steer loins, prime	@31	@45
Steer loins, No. 1	@25	@42
Steer loins, No. 2	@24	@36
Steer short loins, prime	@45	@69
Steer short loins, No. 1	@31	@59
Steer short loins, No. 2	@29	@47
Steer loin ends (hips)	@23	@26
Steer loin ends, No. 2	@22	@25
Cow loins	@18½	@22
Cow short loins	@22	@27
Cow loin ends (hips)	@16	@18
Steer ribs, prime	@21	@33
Steer ribs, No. 1	@19	@28
Steer ribs, No. 2	@18	@26
Cow ribs, No. 2	@15½	@16
Cow ribs, No. 3	@13½	@15
Steer rounds, prime	@17	@19
Steer rounds, No. 1	@16¾	@18½
Steer rounds, No. 2	@16¼	@18
Steer chucks, prime	@12¾	@15½
Steer chucks, No. 1	@12¼	@14
Steer chucks, No. 2	@12	@13½
Cow rounds	@14½	@13½
Cow chucks	@11	@12
Steer plates	@ 9½	@11
Medium plates	@ 9¼	@11
Briskets, No. 1	@14	@16
Steer navel ends	@ 7½	@ 9
Cow navel ends	@ 8	@ 8
Fore shanks	@ 9	@ 9
Hind shanks	@ 7½	@ 6
Strip loins, No. 1, bnls	@50	@68
Strip loins, No. 2	@40	@53
Sirloin butts, No. 1	@26	@34
Sirloin butts, No. 2	@22	@24
Beef tenderloins, No. 1	@55	@80
Beef tenderloins, No. 2	@45	@65
Rump butts	@15	@14
Flank steaks	@20	@24
Shoulder clods	@16	@15½
Hanging tenderloins	@15	@16
Insides, green, 6@8 lbs.	@19	@16
Outsides, green, 5@6 lbs.	@16	@15¼
Knuckles, green, 5@6 lbs.	@18	@17

Beef Products

Brains (per lb.)	@ 7	@ 8
Hearts	@10	@10
Tongues	@19	@18
Sweetbreads	@19	@17
Ox-tail, per lb.	@10	@10
Fresh tripe, plain	@ 9	@ 9
Fresh tripe, H. C.	@11½	@11½
Livers	@18	@18
Kidneys, per lb.	@ 9	@10

Veal

Choice carcass	15 @16	15	@16
Good carcass	13 @14	13	@14
Good saddles	18 @20	16	@19
Good racks	@13	12	@13
Medium racks	10 @11	8	@ 9

Veal Products

Brains, each	@11	@ 9
Sweetbreads	@40	@40
Calf livers	@42	@45

Lamb

Choice lambs	@17	@19
Medium lambs	@16	@17
Choice saddles	@21	@21
Medium saddles	@19	@19
Choice fores	@13	@17
Medium fores	@12	@16
Lamb fries, per lb.	@30	@30
Lamb tongues, per lb.	@15	@15
Lamb kidneys, per lb.	@20	@20

Mutton

Heavy sheep	@10	@ 8½
Light sheep	@11	@12
Heavy saddles	@12	@10
Light saddles	@14	@14
Heavy fores	@ 6	@ 6
Light fores	@ 8	@ 9
Mutton legs	@15	@17
Mutton loins	@12	@12
Mutton stew	@ 6	@ 6
Sheep tongues, per lb.	@12½	@12½
Sheep heads, each	@10	@10

Fresh Pork, etc.

Pork loins, 8@10 lbs. av.	@20	@23
Picnic shoulders	@12	@14½
Skinned shoulders	@14	@15
Tenderloins	@38	@36
Spare ribs	@12	@14
Back fat	@ 9	@13
Boston butts	@18	@19
Boneless butts, cellar trim, 2@4	@20	@24
Hocks	@10	@10
Tails	@ 8	@10
Neck bones	@ 4	@ 4½
Slip bones	@11	@13
Blade bones	@12	@13
Pigs' feet	@ 4½	@ 5
Kidneys, per lb.	@11	@ 8
Livers	@ 8½	@ 9½
Brains	@ 9	@ 8
Ears	@ 6	@ 6
Snouts	@ 9	@ 7
Heads	@ 7½	@ 8
Chitterlings	@ 7	@ 5½

DRY SALT MEATS

Clear bellies, 14@16 lbs.	@10¾
Clear bellies, 18@20 lbs.	@10¼
Rib bellies, 25@30 lbs.	@10¼
Fat backs, 10@12 lbs.	@ 6½
Fat backs, 14@16 lbs.	@ 7
Regular plates	@ 7½
Jowl butts	@ 7¼

WHOLESALE SMOKED MEATS

Fancy reg. hams, 14@16 lbs., parchment paper	22½@23½
Fancy skd. hams, 14@16 lbs., parchment paper	22½@23½
Standard reg. hams, 14@16 lbs., plain	21 @22
Picnics, 4@8 lbs., short shanks, plain	17½@18½
Picnics, 4@8 lbs., long shank, plain	16½@17½
Fancy bacon, 6@8 lbs., parchment paper	25½@27½
Standard bacon, 6@8 lbs., plain	23 @24
No. 1 beef sets, smoked	
Insides, 8@12 lbs.	35½@36½
Outsides, 5@9 lbs.	31½@32½
Knuckles, 5@9 lbs.	31½@32½
Cooked hams, choice, skin on, fatted	@37
Cooked hams, choice, skinless, fatted	@37
Cooked picnics, skin on, fatted	@27
Cooked picnics, skinned, fatted	@27½

BARRELED PORK AND BEEF

Clear fat back pork, 70- 80 pieces	$16.50
80-100 pieces	14.00
100-125 pieces	13.75
Bean pork	19.50
Brisket pork	23.00
Clear plate pork, 25-35 pieces	15.75
Plate beef	21.00
Extra plate beef	22.00

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	$15.75
Lamb tongue, short cut, 200-lb. bbl.	65.00
Regular tripe, 200-lb. bbl.	16.00
Honeycomb tripe, 200-lb. bbl.	22.50
Pocket honeycomb tripe, 200-lb. bbl.	26.00

SAUSAGE MATERIALS

(F. O. B. CHICAGO.)

Regular pork trimmings	7½@ 7¾
Special lean pork trimmings 85%	@16¼
Extra lean pork trimmings 95%	@17½
Pork cheek meat	@11½
Pork hearts	@ 7
Pork livers	6½@ 7
Native boneless bull meat (heavy)	@13¾
Shank meat	@13
Boneless chucks	11½@12
Beef trimmings	@10½
Beef cheeks (trimmed)	@10
Dressed canners, 350 lbs. and up	8¾@ 9
Dressed cutter cows, 400 lbs. and up	9¼@ 9½
Dr. bologna bulls, 600 lbs. and up	@10¾
Pork tongues, canner trim, S. P.	@15

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	@25¾
Country style sausage, fresh in link	@21
Country style sausage, fresh in bulk	@18½
Country style sausage, smoked	@24
Frankfurters, in sheep casings	@25
Frankfurters, in hog casings	@22
Bologna in beef bungs, choice	@18½
Bologna in beef middles, choice	@18½
Liver sausage in beef rounds	@15½
Liver sausage in hog bungs	@19
Smoked liver sausage in hog bungs	@24½
Head cheese	@16
New England luncheon specialty	@23
Minced luncheon specialty, choice	@19
Tongue sausage	@27½
Blood sausage	@17½
Souse	@17
Polish sausage	@23

DRY SAUSAGE

Cervelat, choice, in hog bungs	@38
Thuringer cervelat	@21
Farmer	@28
Holsteiner	@26
B. C. salami, choice	@35
Milano, salami, choice in hog bungs	@35
B. C. salami, new condition	@21½
Frisses, choice, in hog middles	@31
Genoa style salami, choice	@42
Pepperoni	@31
Mortadella, new condition	@20
Capicola	@44
Italian style hams	@32
Virginia hams	@42½

SAUSAGE IN OIL

Bologna style sausage, in beef rounds— Small tins, 2 to crate	$6.00
Frankfurt style sausage, in sheep casings— Small tins, 2 to crate	7.50
Smoked link sausage, in hog casings— Small tins, 2 to crate	6.75

LARD

Prime steam, cash, Bd. Trade	@ 8.05n
Prime steam, loose, Bd. Trade	@ 7.40
Refined lard, tierces, f.o.b. Chgo.	@ 9%
Kettle rend., tierces, f.o.b. Chgo.	@ .10%
Leaf, kettle rendered, tierces, f.o.b. Chicago	@ 11
Neutral, tierces, f.o.b. Chicago	@ .10%
Shortening, tierces, c.a.f.	@ 10¼

OLEO OIL AND STEARINE

Extra oleo oil	8½@ 8¾
Prime No. 2 oleo oil	7¼@ 7¾
Prime oleo stearine, edible	@ 6¼

TALLOWS AND GREASES

(Loose, basis Chicago.)

Edible tallow, 1% acid (f.o.b.)	5 @ 5¼
Prime packers tallow, 3-4% acid	5½@ 5¼
No. 1 tallow, 10% f.f.a.	@ 4½
Special tallow	4¾@ 4¾
Choice white grease, all hog	5⅝@ 5¼
A-White grease, 4% acid	5 @ 5¼
B-White grease, maximum 5% acid	4¾@ 4⅞
Yellow grease, 16-20 f.f.a.	@ 4¼
Brown grease, 40 f.f.a.	3½@ 4

ANIMAL OILS

(Basis Chicago.)

	Per lb.
Prime Edible Lard Oil	11¼
Prime Burning Oil	9¾
Prime Lard Oil (Inedible)	9
Extra W. S. Lard Oil	8¾
Extra Lard Oil	8½
Extra No. 1 Lard Oil	8
Spec. No. 1 Lard Oil	7¾
No. 1 Lard Oil	7½
No. 2 Lard Oil	7¼
Acidless Tallow Oil	8
20° C. T. Neatsfoot Oil	15½
Pure Neatsfoot Oil	11
Prime Neatsfoot Oil	8¾
Extra Neatsfoot Oil	8¼
No. 1 Neatsfoot Oil	7¾

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b. Valley points, prompt	6¾@ 7
White deodorized, in bbls., f.o.b. Chgo.	9¼@ 9½
Yellow, deodorized	9¼@ 9½
Soap stock, 50% f.f.a. f.o.b. mills	1 @ 1½
Soya bean oil, f.o.b. mills	5¾@ 6
Corn oil, in tanks, f.o.b. mills	@ 7
Cocoanut oil, sellers' tanks, f.o.b. coast	3⅛@ 3¼
Refined in bbls., f.o.b. Chicago	@ 8¾

OLEOMARGARINE

(F. O. B. CHICAGO.)

White domestic vegetable margarine	@15½
White animal fat margarine, in 1 lb. cartons	@14½
Puff paste (water churned)	@12
(milk churned)	@13

(Continued on page 36.)

PURE VINEGARS
A. P. CALLAHAN & COMPANY
2407 SOUTH LA SALLE STREET
CHICAGO, ILL.



HERE'S HOW A FILTER PAD TEST "CLEANED UP" MY PRODUCT!



LATELY SOME INGREDIENT used in the manufacture of my food product was carrying with it impurities—dirt, rust, etc., which affected the product's quality and flavor. It had us stumped until one day the Diamond Crystal Salt representative called. He mentioned that salt might be the ingredient and suggested that he arrange to test our salt for cleanliness.



HE DESCRIBED THE FILTER PAD TEST for salt—dissolving salt in distilled water, filtering the solution through a pad which catches and shows the foreign matter present. The idea appealed to me, so I gave the Diamond Crystal representative some of my salt to make the test. He explained that Diamond Crystal Salt would also be tested for comparison.



WHEN I RECEIVED THE FILTER PADS, I was amazed to see the results of the test. The Diamond Crystal pad was clear. The pad through which the other salt had been filtered was gray and spotted with sediment. The test showed me that salt, overlooked so long, was the cause of my trouble. It didn't take me long to switch to Diamond Crystal Salt.



RIGHT AWAY OUR PRODUCT showed a noticeable improvement in flavor, and sales have started to increase. Now I know that Diamond Crystal is one salt company that consistently produces a clean salt and delivers it clean. That difference in salt is important to my product—and shows up ultimately in consumer preference at the retail counter.



"WAKES UP HIDDEN FLAVORS"

LET US MAKE THE FILTER PAD TEST FOR YOU!

Why not let us test the salt you are using? No cost, no obligation to you.

Just write to us, and our representative will arrange to test your salt for cleanliness, purity, uniformity and flavor.

Cleanliness, you know, is only one of the many advantages that Diamond Crystal derives from its exclusive Alberger process. Under this closed-vessel process, the brine is subjected to extremely high temperatures, much higher than those developed in other processes, assuring extreme purity and absolute uniformity throughout.

Other advantages are the true salty flavor and the famous Diamond Crystal flake grain that dissolves so quickly.

Only Diamond Crystal offers you the many advantages of its exclusive Alberger process—so write us now for tests and comparisons that are yours for the asking.

DIAMOND CRYSTAL SALT CO., INC., ST. CLAIR, MICHIGAN

DIAMOND CRYSTAL *Alberger Process* SALT

Chicago Markets

(Continued from page 34.)

NEW YORK MARKET PRICES

CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w'hse stock):	
In 425-lb. bbls., delivered	$ 8.75
Saltpeter, less than ton lots:	
Dbl. refined granulated	6.90
Small crystals	7.90
Medium crystals	8.25
Large crystals	8.65
Dbl. refd. gran. nitrate of soda	3.75
Salt, per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago:	
Granulated	7.20
Medium, undried	9.70
Medium, dried	10.20
Rock	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	@2.80
Second sugar, 90 basis	None
Standard gran., f.o.b. refiners (2%)	@4.65
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%	@4.15
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	@4.05
Dextrose, in car lots, per cwt.	@3.86

SAUSAGE CASINGS

(F. O. B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack	@.15
Domestic rounds, 140 pack	@.25
Export rounds, wide	@.34
Export rounds, medium	@.23
Export rounds, narrow	@.36
No. 1 weasands	@.05
No. 2 weasands	@.03
No. 1 bungs	@.11
No. 2 bungs	@.08
Middles, regular	@.35
Middles, select, wide, 2@2½ in.	@.45
Middles, select, extra wide, 2½ in. and over	@.80
Dried bladders:	
12-15 in. wide, flat	.65
10-12 in. wide, flat	.55
8-10 in. wide, flat	.35
6- 8 in. wide, flat	.25
Hog casings:	
Narrow, per 100 yds	2.15
Narrow, special, per 100 yds	2.05
Medium, regular	1.55
English, medium	1.40
Wide, per 100 yds	1.10
Extra wide, per 100 yds	.90
Export bungs	.23
Large prime bungs	.18
Medium prime bungs	.12
Small prime bungs	.04
Middles, per set	.18
Stomachs	.09

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole. Per lb.	Ground. Per lb.
Allspice, Prime	16½	18
Resifted	17	18½
Chili Pepper	..	20½
Chili Powder	..	19½
Cloves, Amboyna	26	30
Madagascar	18½	21½
Zanzibar	16½	19½
Ginger, Jamaica	18	19
African	11	13
Mace, Fancy Banda	65	70
East India	60	65
E. I. & W. I. Blend	..	59
Mustard Flour, Fancy	..	22½
No. 1	..	15
Nutmeg, Fancy Banda	..	25
East India	..	22
E. I. & W. I. Blend	..	18
Paprika, Extra Fancy	..	29
Fancy	..	28
Hungarian, Fancy	..	24½
Pepina Sweet Red Pepper	..	26½
Pimiexo (220-lb. bbls.)	..	25½
Pepper, Cayenne	..	26
Red Pepper, No. 1	..	22
Pepper, Black Aleppy	9½	10½
Black Lampong	7	8
Black Tellicherry	10	11
White Java Muntok	10½	12
White Singapore	10	11½
White Packers	..	11

SEEDS AND HERBS

	Whole.	Ground for Sausage.
Caraway Seed	9	11
Celery Seed, French	18	21
Cominos Seed	11½	14
Coriander Morocco Bleached	9½	..
Coriander Morocco Natural No. 1	8	10
Mustard Seed, Cal. Yellow	9½	12½
American	8½	11½
Marjoram, French	19	22
Oregano	14½	17
Sage, Dalmatian Fancy	8½	10
Dalmatian No. 1	8	9½

LIVE CATTLE

Steers, good to choice, 1076-lb.	$ @ 9.78
Cows, common and medium	6.00@ 6.75
Cows, low cutter to cutter	4.00@ 5.75
Bulls, sausage	7.00@ 7.25
Bulls, cutter to medium	5.00@ 6.75

LIVE CALVES

Vealers, choice	$11.00@11.50
Vealers, good and choice	9.50@11.00
Vealers, medium	8.00@ 9.25
Vealers, cull and common	4.00@ 7.50

LIVE HOGS

Hogs, good to choice, 150-200-lb.	$ @ 8.50

LIVE LAMBS

Lambs, spring, good and choice	$ @11.50
Lambs, medium to choice, shorn	8.25@ 8.50

DRESSED BEEF

City Dressed.

Choice, native, heavy	16½@18
Choice, native, light	16 @17
Native, common to fair	14 @15

Western Dressed Beef.

Native steers, 600@800 lbs.	15½@16½
Native choice yearlings, 440@600 lbs.	16 @17
Good to choice heifers	13 @14
Good to choice cows	12½@13
Common to fair cows	9½@10½
Fresh bologna bulls	12 @13

BEEF CUTS

	Western.	City.
No. 1 ribs	23 @26	24 @28
No. 2 ribs	20 @22	21 @23
No. 3 ribs	16 @18	16 @20
No. 1 loins	40 @48	44 @50
No. 2 loins	30 @40	36 @42
No. 3 loins	20 @25	30 @34
No. 1 hinds and ribs	17 @19	18½@24
No. 2 hinds and ribs	16 @17	17½@18½
No. 1 rounds	14 @15	15 @16
No. 2 rounds	13 @14	14 @15
No. 3 rounds	12 @13	13 @14
No. 1 chucks	13 @14	@14
No. 2 chucks	12 @13	@13
No. 3 chucks	11 @12	@12½
Bolognas	12½@13½	
Rolls, reg. 6@8 lbs. av.	23 @25	
Rolls, reg. 4@6 lbs. av.	18 @20	
Tenderloins, 4@6 lbs. av.	50 @60	
Tenderloins, 5@6 lbs. av.	50 @60	
Shoulder clods	16 @18	

DRESSED VEAL

Good	14 @15
Medium	13 @14
Common	11 @13

DRESSED SHEEP AND LAMBS

Genuine spring lambs, good	21½@22½
Genuine spring lambs, medium	20½@21½
Winter lambs, good	18 @19
Winter lambs, heavy	17 @18
Winter lambs, medium	16 @17
Sheep, good	11 @13
Sheep, medium	9 @11

DRESSED HOGS

Hogs, good and choice (90-140 lbs., head on; leaf fat in)	$12.50@13.00

FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs.	@21
Pork tenderloins, fresh	@34
Pork tenderloins, frozen	@31
Shoulders, Western, 10@12 lbs. av.	@15
Butts, boneless, Western	@27
Butts, regular, Western	@18½
Hams, Western, fresh, 10@12 lbs. av.	@21
Picnic hams, West. fresh, 6@8 lbs av.	@15
Pork trimmings, extra lean	@18
Pork trimmings, regular 50% lean	@12
Spareribs	@13

SMOKED MEATS

Regular hams, 8@10 lbs. av.	26 @27
Regular hams, 10@12 lbs. av.	25 @26
Regular hams, 12@14 lbs. av.	24 @25
Skinned hams, 10@12 lbs. av.	25½@26½
Skinned hams, 12@14 lbs. av.	24½@25½
Skinned hams, 16@18 lbs. av.	23 @24
Skinned hams, 18@20 lbs. av.	22½@23½
Picnics, 4@6 lbs. av.	18 @19
Picnics, 6@8 lbs. av.	17 @18
City pickled bellies, 8@12 lbs. av.	21 @22
Bacon, boneless, Western	26 @27
Bacon, boneless, city	25 @26
Rollettes, 8@10 lbs. av.	20½@21½
Beef tongue, light	@23
Beef tongue, heavy	@24

FANCY MEATS

Fresh steer tongues, untrimmed	16c a pound
Fresh steer tongues, l. c. trimmed	28c a pound
Sweetbreads, beef	35c a pound
Sweetbreads, veal	70c a pair
Beef kidneys	14c a pound
Mutton kidneys	4c each
Livers, beef	29c a pound
Oxtails	18c a pound
Beef hanging tenders	30c a pound
Lamb fries	12c a pair

BUTCHERS' FAT

Shop Fat	$ 1.50 per cwt.
Breast Fat	2.25 per cwt.
Edible Suet	3.75 per cwt.
Inedible Suet	2.75 per cwt.

GREEN CALFSKINS

	5-9	9½-12½	12½-14	14-18	18 up
Prime No. 1 veals	12	1.85	2.05	2.10	2.35
Prime No. 2 veals	11	1.65	1.85	1.90	2.05
Buttermilk No. 1	9	1.55	1.75	1.80	
Buttermilk No. 2	8	1.40	1.60	1.65	
Branded gruby	6	.75	1.00	1.05	1.20
Number 3	6	.75	1.00	1.05	1.20

BONES AND HOOFS

	Per ton.
Round shins, heavy, delivered basis	$70.00@75.00
light, delivered basis	60.00@65.00
Flat shins, heavy, delivered basis	@60.00
light, delivered basis	@55.00
Thighs, blades and buttocks	@52.50
White hoofs	@65.00
Black and striped hoofs	@40.00

PRODUCE MARKETS

BUTTER.

	Chicago.	New York.
Creamery (92 score)	@26	@26¾
Creamery (90-91 score)	22¾@23¼	25½@26½
Creamery firsts (88-90 score)	23 @23½	24 @25

EGGS.

Extra firsts	19½@19¾	.....
Firsts, fresh	18¾@19½	21½@21¾
Standards	.....	20 @20¼

LIVE POULTRY.

Fowls	12 @22	18 @19
Springs	24 @26	.....
Broilers	18 @23	20 @21
Capons	21 @27	.....
Old Roosters	13½@14½	@15
Ducks	10 @14	@12
Geese	9 @11	.....
Turkeys	15 @19	@25

DRESSED POULTRY.

Chickens, 25-42 frozen	25½@26	27 @27½
Chickens, 43 & up, frozen	26½@31	27½@32½
Fowls, 31-47, fresh	20 @22½	21 @24
48-59, fresh	..... @24	@25
60 and up, fresh	21 @24	22½@25

BUTTER AT FIVE MARKETS

Wholesale prices 92 score butter for week ended Thursday, April 28:

	April 22.	23.	25.	26.	27.	28.
Chicago	26	26	26	26	26	26
New York	26¾	26¾	26¾	26¾	26¾	26¾
Boston	27¼	27¼	27¼	27¼	27¼	27¼
Philadelphia	27¼	27¼	27¼	27¼	27¼	27¼
San Francisco	26	26	26	26	26	26

Wholesale prices carlots—fresh centralized—90 score at Chicago:

25	25	25½	25	25	25

Receipts of butter by cities (lbs.—Gross Wt.):

	This week.	Last week.	—Since January 1.— 1938.	1937.
Chicago	3,897,829	3,582,306	68,947,770	58,840,248
New York	4,147,576	3,683,595	81,603,907	67,241,310
Boston	1,089,139	1,110,005	25,798,113	24,445,847
Phila.	1,103,916	1,137,273	24,093,112	23,643,317
Total	10,238,460	9,513,179	200,442,902	174,170,722

Cold storage movement (lbs.—Net Wt.):

	In April 28.	Out April 28.	On hand Apr. 29.	Same day last year.
Chicago	262,245	431,905	4,607,743	442,995
New York	70,584	20,259	1,651,975	1,257,051
Boston	4,700	7,639	499,649	27,754
Phila.	60,763	14,209	1,590,691	516,602
Total	398,292	474,012	8,350,058	2,244,402

"BOSS" No. 415 LIFT



This handy device saves space and relieves a trying situation in handling viscera from the killing floor to the paunch table.

✲ ✲ ✲

It may be operated by a hand wheel or by motor. It has self-operating brake which positively holds the load at any point and prevents it from slipping back.

✲ ✲ ✲

When the pan is raised from the floor and reaches the top of the table, the contents are automatically discharged. Release of the brake allows it to descend by its own weight.

✲ ✲ ✲

Be sure to buy the "BOSS" if you want

Best Of Satisfactory Service

The Cincinnati Butchers' Supply Corp.

General Office: 2145 Central Parkway, Cincinnati, Ohio
Plant: 1972-2008 Central Ave., Cincinnati, Ohio
Chicago Office: U. S. Yards, 824 Exchange Avenue

NO! Not a Lace Curtain Lady—Just an Old Fashioned, Worn Out BEEF SHROUD. . . .



It doesn't take long for old fashioned shrouds to rip and tear to shreds.—But then, old fashioned shrouds are only makeshifts anyway. They can't possibly resist the pulling and strain of pinning like the New TUFEDGE Beef Cloth. TUFEDGE is practically armored against tearing and ripping with a double strength . . . double tough pinning edge. If you're anxious to cut your beef clothing costs, write for a free full size sample TUFEDGE.

Tufedge

BEEF CLOTHING

Patent applied for

LOOK FOR THE BLUE STRIPE

THE CLEVELAND COTTON PRODUCTS CO.
1833 E. 23rd St. Cleveland, Ohio

Exact Weight Scales



Floor type EXACT WEIGHT SCALES at work canning eggs to fraction ounce accuracy in the Middle West

for Liquid-fill Operations . . .

Volumetric can or carton filling is hazardous . . . . invites overweight as well as underweight containers. For two decades we have successfully demonstrated to Packers that packaging edible oils, lard, eggs and cottonseed shortening is best accomplished by sound, predetermined, fraction ounce weighing to insure profits.

Have you a liquid-fill operation? Then investigate EXACT WEIGHT Scales. There are models for table production lines, low bench weighing or floor operations . . . . a scale for any operation. Write for details for your plant today.

THE EXACT WEIGHT SCALE CO.
400 W. Fifth Ave. Columbus, Ohio

THERE IS NO SUBSTITUTE FOR EXACT WEIGHT

INDUSTRIAL PRECISION SCALES

The Modern PACKER



●●● DOESN'T TAKE CHANCES

He realizes that selection of the right equipment for every specific job is all important. MONTGOMERY ELEVATORS win the support of modern packers. Why? Because MONTGOMERY equipment gives dependable, low cost service over a long period of years. The unmatched dependability and economy of MONTGOMERY ELEVATORS are proved by 430 installations in busy packing plants.

Write for Full Details and List of Packing House Installations

montgomery Elevator company

Elevator Specialists for the Packing Industry

HOME OFFICE and FACTORY - MOLINE, ILL.

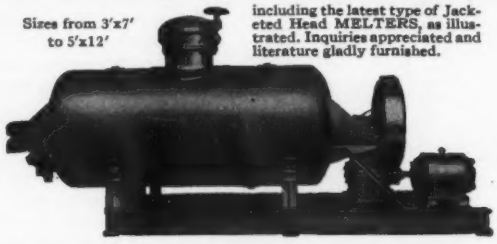
Branch Offices and Agents in Principal Cities

A Complete Line of "VELVET DRIVE" Machinery Equipment for

PACKERS and RENDERERS

Sizes from 3'x7' to 5'x12'

including the latest type of Jacketed Head MELTERS, as illustrated. Inquiries appreciated and literature gladly furnished.



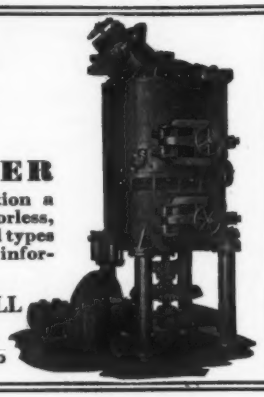
PACKERS and RENDERERS MACHINERY

Division RED WING MOTOR CO. *Red Wing, Minn.*

Drip Rendered

LARD COOKER

Produces in one operation a refined lard, white, odorless, high smoke point, from all types of fat. Write for further information and catalogs.



The FRENCH OIL MILL MACHINERY CO.

Piqua Ohio

SWEDEN BARS HOG EXPORTS

Sweden recently placed an embargo on live hog exports when Denmark, where numbers are now low, started large-scale importation of young hogs from Norway and Sweden. Embargo was recommended by the Federation of Swedish Slaughterhouses, according to the U. S. Bureau of Agricultural Economics. It was feared that heavy hog exports would upset the balance between livestock supply and demand which has been maintained through government control over livestock breeding, pork production and feed prices. Sweden has a large and definite market for live hogs in Germany and surplus pork has been marketed under quota in England at favorable prices.

MEATS TO LABRADOR

Exports of meat and lard from the United States to Newfoundland and Labrador during March, 1938, are reported by the U. S. Department of Commerce as follows:

	Lbs.
Hams and shoulders, cured	27,201
Bacon	2,057
Other pickled or salted pork	204,500
Sausage	51
Fresh or frozen beef	10,000
Pickled or cured beef	591,800
Poultry and game, fresh	1,137
Canned meats	33,207
Cooking fats, not lard	754
Total	870,707

EASTERN FERTILIZER MARKETS

(Special Report to The National Provisioner.)

New York, May 4, 1938.

Ground fertilizer tankage has been selling at $2.50 and 10c, and unground feeding tankage at $2.60 and 10c, f.o.b. local shipping points. Stocks of feeding tankage are very light.

Dried blood can be bought at $2.65 per unit, f.o.b. New York, the last sale having been made at $2.60 per unit.

Raw bone meal is lower in price and is now being offered at $25.00 per net ton, c.i.f. Atlantic Coast ports for May-June shipment from South America and there is a fair demand for domestic steamed bone meal, 3% and 50%, for quick shipment.

Dry rendered tankage continues to advance in price and sales have been made for May delivery at present prices.

LARD AND GREASE EXPORTS

Exports of lard from New York City, week of April 30, 1938, totaled 639,050 lbs.; greases 445,800 lbs.; stearine none; tallow none.

PACKINGHOUSE BY-PRODUCT YIELDS

Estimated yield and production of by-products from slaughter under federal inspection, March, 1938, with comparisons:

	Average wt. per animal.		Per cent of live weight.		Production			
	Mar. 1, 1937 to Feb. 28, 1938.	Mar., 1938.	Mar. 1, 1937 to Feb. 28, 1938.	Mar., 1938.	Mar. 1, 1937 to Feb. 28, 1938.	Mar. 5-yr. average, 1933-37.	Mar., 1937.	Mar., 1938.	Percent Mar. 1938 is of average
	Lbs.	Lbs.	Pct.	Pct.	M lbs.	M lbs.	M lbs.	M lbs.	Pct.
Edible beef fat[1]	28.76	35.35	3.19	3.81	286,616	25,055	25,198	28,444	113.53
Edible beef offal	36.07	35.71	4.01	3.85	359,876	24,623	28,920	28,734	116.70
Cattle hides	60.85	61.93	6.76	6.68	610,716	45,898	51,033	50,117	109.19
Edible calf fat[1]	1.44	1.25	0.76	0.77	8,836	628	818	628	100.00
Edible calf offal	7.64	7.18	4.04	4.40	47,002	3,299	4,207	3,610	109.43
Lard[2]	25.97	29.85	11.37	13.11	833,874	86,958	76,584	77,715	89.37
Edible hog offal	8.46	8.20	3.71	3.60	273,212	20,969	24,711	21,349	101.81
Pork trimmings	16.83	16.82	7.37	7.39	544,394	44,282	48,304	43,791	98.89
Inedible hog grease[2]	2.24	2.46	0.98	1.08	72,429	7,422	6,642	6,421	86.51
Sheep edible fat[1]	1.76	2.17	2.07	2.38	30,185	2,623	2,592	3,092	117.88
Sheep edible offal	2.31	2.30	2.72	2.52	39,664	2,957	3,116	3,278	110.86

[1] Unrendered. [2] Rendered.

TALLOWS AND GREASES

WEEKLY MARKET REVIEW

TALLOW.—There was considerable activity in the tallow market at New York during the past week and turnover in extra ran well above 1,000,000 lbs. at the unchanged price of 5¼c, delivered. Outside tallow also was traded, but at 5⅛c. After the market displayed considerable steadiness, it was influenced somewhat by the pressure from outside stuff. With soapers willing buyers, however, producers here were not inclined to press tallow below current levels.

While consumers have taken quite a little tallow during the past few weeks, placing producers in a fairly comfortable position, buying has eliminated any urgent need for supplies on part of consumers. This operated against upturns, but the impression prevailed that the market would continue steady.

At New York, special was quoted 4⅝@4⅞c nominal; extra, 5¼c, delivered, and edible, 5¾@6c in packages.

Foreign tallow offerings at New York were without particular change. South American No. 1 was quoted at 4⅝@4½c; No. 2, 4⅛@4⅜c, and edible, 4¾@4⅞c, all c.i.f. New York.

Tallow futures at New York were unchanged to 5 lower on the week. July traded at 5.30 and September at 5.50@5.45. There were five lots of tallow delivered on May contracts.

There was no London tallow auction this week. At Liverpool, Argentine beef tallow, May-June shipment was unchanged at 22s. Australian good mixed was also unchanged at 19s3d.

Tallow market at Chicago was steady early in week with slow scattered trade but later developed an easy undertone. There was a little trade in outside prime last weekend at shade lower prices; producers were asking 5½c; buyers were talking 5c Monday on outside prime. Special sold Monday at 4⅞c, Chicago. Prime offered Wednesday in moderate way at 5¼c, Cincinnati, immediate shipment and sales reported previous day at same figure for June. Special sold at 4¾@4⅞c, Chicago and Cincinnati, for June. Tank No. 1 sold at 4½c, Chicago. Fancy available Thursday at 5¼c, Chicago, and reported sold. Large buyers' ideas on prime were 5¼c, Cincinnati, for July. There was scattered under-cover trade in tallows. Chicago quotations, loose basis, on Thursday were:

Edible tallow	5 @ 5¼
Fancy tallow	@ 5¼
Prime packers	5⅛@ 5¼
Special tallow	4⅞@ 4⅞
No. 1 tallow	@ 4⅛

STEARINE.—The market for stearine was dull and unchanged at 6c, ex-plant, New York.

At Chicago, the market was quiet and steady with oleo at 6¼c.

OLEO OIL.—Demand was small and routine at New York and the market was without change. Extra was quoted at 7⅞@8⅛c; prime, 7⅝@7⅝c, and lower grades, 6⅞@7⅛c.

The market was quiet and steady at Chicago with extra at 8⅛@8¾c.

LARD OIL.—The market at New York was quiet and unchanged. No. 1 was quoted at 8½c; No. 2, 8¼c; extra, 9⅛c; extra No. 1, 8⅞c; extra winter strained, 9¼c; prime edible, 11½c, and inedible, 9¾c.

(See page 43 for later markets.)

NEATSFOOT OIL.—Trade was routine and prices unchanged at New York. Cold test was quoted at 16¼c; extra, 9⅛c; No. 1, 8¾c; pure, 11¾, and prime, 9⅜c.

GREASES.—Trade was rather moderate in greases at New York, but prices were steady and unchanged. Last sales reported in yellow and house were at 4⅜c, or unchanged from the previous week. Consumer demand was only fair, producers were not pressing offerings, and the market presented a steady undertone. However, there was a disposition to go slow pending developments in tallow and competing oils.

At New York, yellow and house was quoted at 4¼@4⅜c; brown, 3⅞@4c and choice white, 5½c nominal.

Grease trade at Chicago was mostly slow and scattered and the market developed an easier tone at midweek. White grease was offered at 5½c, Chicago, on Monday and there was scattered trade in yellow at 4½c, Chicago. Tank yellow sold same basis on Tuesday and bid of 4c reported for brown. Offerings were scarce. Very good brown sold Wednesday at 4c, Cincinnati. Yellow grease stearine sold Thursday at 4⅜c, Chicago. Chicago quotations, loose basis, on Thursday were:

Choice white grease	5⅝@ 5½
A-white grease	5 @ 5⅛
B-white grease	4⅞@ 4⅞
Yellow grease, 10-15 f.f.a.	@ 4½
Yellow grease, 15-20 f.f.a.	@ 4¼
Brown grease	3⅞@ 4

ANIMAL FAT EXPORTS

Exports of animal fats and oils during March, 1938, are reported as follows:

	Quantity, lbs.	Value.
Oleo oil	712,493	$ 61,863
Oleo stock	225,800	18,969
Oleo stearine	38,172	3,051
Oleomargarine	20,002	2,169
Cooking fat, not lard	134,822	16,938
Lard	16,047,087	1,557,665
Tallow, edible	800	85
Tallow, inedible	46,535	3,437
Other fats and greases	142,508	10,269
Grease stearine	84,170	5,902
Neatsfoot oil	105,437	15,561
Gelatine	38,552	16,385
Oleic acid	22,456	2,326
Stearic acid	4,699	722

BY-PRODUCTS MARKETS

Chicago, May 5, 1938.

By-products markets weak. Demand slow, offerings fair.

Blood.

Blood market quiet and quotation nominal.

	Unit Ammonia.
Unground	$ @2.35

Digester Feed Tankage Materials.

Market easy with second grade 6 to 10 per cent product $2.10@2.15 & 10c.

Unground, 10 to 12% ammonia	$ @2.25 & 10c
Unground, 6 to 10%, choice quality	@2.65 & 10c
Liquid stick	@2.00

Packinghouse Feeds.

Prices unchanged to weak. Market quiet.

	Carlots, Per ton.
Digester tankage meat meal, 60%	$40.00@42.50
Meat and bone scraps, 50%	40.00@42.50
Raw bone-meal	@35.00
Special steam bone meal	@35.00

Bone Meals (Fertilizer Grades).

Market steady.

	Per ton.
Steam, ground, 3 & 50	$ @16.00
Steam, ground, 2 & 20	@17.00

Fertilizer Materials.

Market continues quiet and weak.

	Per ton.
High grd. tankage, ground, 10@11% am.	$ @ 2.35 & 10c
Bone tankage, ungrd., low gr., per ton	@15.00
Hoof meal	@ 2.50

Dry Rendered Tankage.

Market weak with demand very slow for high protein product.

Hard pressed and expeller unground, per unit protein	$ .50@.52½
Soft prsd. pork, ac. grease & quality, ton	@37.50
Soft prsd. beef, ac. grease & quality, ton	@30.00

Gelatin and Glue Stocks.

Gluestock markets continue quiet and prices weak. Quotations on l.c.l. basis. Carlot prices higher.

	Per ton.
Calf trimmings	$ @20.00
Sinews, pizzles	@18.00
Cattle jaws, skulls and knuckles	@18.00
Hide trimmings	12.00@13.00
Pig skin scraps and trim, per lb., l.c.l.	@ 5c

Horns, Bones and Hoofs.

Markets quiet with some price weakness.

	Per ton.
Horns, according to grade	$45.00@75.00
Cattle hoofs	@22.50
Junk bones	14.00@15.00

(Note—foregoing prices are for mixed carloads of unassorted materials indicated above.)

Animal Hair.

Hog hair market quiet. Crude winter take-off $50 per ton delivered. Summer take-off $30 per ton, c.a.f. Chicago.

Coll and field dried hog hair	1⅛@2⅛c
Processed black winter, per lb.	.5c @6½c
Cattle switches, each*	1½c@2c

*According to count.

TALLOW FUTURE TRADING

Tallow transactions at New York:

SATURDAY, APRIL 30, 1938.

	High.	Low.	Close.
May	....	....	5.10@5.35
June	....	....	5.15@5.35
July	....	....	5.25@5.40
August	....	....	5.24@5.40
September	....	....	5.35@5.50
October	....	....	5.40@5.60

MONDAY, MAY 2, 1938.

May	....	....	5.10@5.35
June	....	....	5.15@5.35
July	....	....	5.20@5.40
August	....	....	5.25@5.40
September	....	....	5.30@5.50

TUESDAY, MAY 3, 1938.

May	...	....	5.10@5.30
June	....	....	5.10@5.30
July	....	....	5.20@5.40
August	....	....	5.25@5.45
September	....	....	5.30@5.45

WEDNESDAY, MAY 4, 1938.

May	....	....	5.10@5.30
June	....	....	5.15@5.25
July	5.30	5.30	5.25@5.35
September	5.45	5.45	5.35@5.40
October	....	....	5.35@5.55

THURSDAY, MAY 5, 1938.

May	....	....	@5.10
June	....	....	@5.15
July	....	....	@5.20
September	....	....	@5.30
October	....	....	@5.35

FRIDAY, MAY 6, 1938.

May	....	....	5.10@5.30
July	....	....	5.20@5.35
Sept.	....	....	5.30@5.45
Oct.	....	....	5.35@5.50

FERTILIZER PRICES

BASIS NEW YORK DELIVERY.

Ammoniates.	
Ammonium sulphate, bulk, per ton, basis ex vessel Atlantic ports, May-June shipment	@29.50
Blood, dried, 16% per unit	@ 2.65
Fish scrap, dried, 11% ammonia, 10% B. P. L., f.o.b. fish factory	3.00 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot	@44.00
May shipment	@45.00
Fish scraps: acidulated, 7% ammonia, 3% A. P. A., f.o.b. fish factories	2.25 & 50c
Soda nitrate, per net ton: bulk, May-June	@27.00
in 200-lb. bags, May-June	@28.30
in 100-lb. bags, May-June	@29.00
Tankage, ground, 10% ammonia, 10% B. P. L., bulk	2.50 & 10c
Tankage, unground, 10-12% ammonia, 15% B. P. L., bulk	2.60 & 10c
Phosphates.	
Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	@21.00
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.	@25.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat	@ 8.50
Dry Rendered Tankage.	
50% unground	@62½c
60% unground	@65c

MAR. MARGARINE PRODUCTION

Margarine produced during March, 1938, with comparisons showing an increase of 8.8 per cent over the production of March, 1937, is reported as follows by margarine manufacturers:

	Mar., 1938, lbs.	Mar., 1937, lbs.
Production of uncolored margarine	40,799,998	35,833,443
Production of colored margarine	160,872	160,459
Total production	40,960,870	35,993,902
Uncolored margarine withdrawn tax paid	39,621,927	35,974,170
Colored margarine withdrawn tax paid	62,292	64,788

FATS AND OILS MOVEMENT

Factory production of fats and oils (exclusive of refined oils and derivatives) during the three month period ending March 31, 1938, follows: Vegetable oils, 962,736,893 pounds; fish oils, 39,446,777 pounds; animal fats, 454,765,615 pounds; and greases 80,484,263 pounds—a total of 1,537,433,548 pounds. Of the several kinds of fats and oils covered by this inquiry, the largest production, 595,684,051 pounds, appears for cottonseed oil. Next is lard with 299,874,140 pounds; tallow with 153,801,736 pounds; linseed oil with 125,587,390 pounds; soybean oil with 81,570,327 pounds; coconut oil with 74,655,516 pounds; corn oil with 31,972,613 pounds; peanut oil with 22,187,962 pounds; castor oil with 14,045,302 pounds; and babassu oil with 11,965,280 pounds.

PRODUCTION AND STOCKS OF FATS AND OILS.

	Factory production for quarter ending Mar. 31, 1938, lbs.	Factory and warehouse stocks Mar. 31, 1937, lbs.
VEGETABLE OILS.		
Cottonseed, crude	595,684,051	163,846,863
Cottonseed, refined	579,612,544	564,285,815
Peanut, virgin and crude	22,187,962	6,931,204
Peanut, refined	14,782,890	19,522,169
Coconut or copra, crude	74,655,516	197,129,705
Coconut or copra, refined	70,287,534	12,392,253
Corn, crude	31,972,613	7,123,374
Corn, refined	36,859,616	9,584,032
Soybean, crude	81,570,327	60,007,073
Soybean, refined	51,864,348	19,271,237
Olive, edible	1,863,550	3,554,471
Olive, inedible	(2)	1,498,401
Sulphur oil or olive foots	.....	5,920,770
Palm-kernel, crude	(2)	14,577,180
Palm-kernel, refined	3,929,005	1,526,839
Palm, crude	.....	146,888,333
Palm, refined	28,196,457	10,170,962
Babassu, crude	11,965,280	5,965,429
Babassu, refined	7,366,291	664,859
Rapeseed	.....	3,904,613
Linseed	125,587,390	223,108,638
Chinese wood or tung	(2)	51,440,321
Perilla	.....	24,008,462
Castor	14,045,302	20,245,509
Sesame	.....	2,003,170
All other	3,204,902	18,580,857
FISH OILS.		
Cod and cod-liver	297,843	18,886,870
Other fish oils	11,764,934	84,408,370
Marine animal oils	27,384,000	81,981,709
ANIMAL FATS.		
Lard, neutral	1,431,331	520,802
Lard, other edible	298,442,809	122,405,782
Tallow, edible	21,783,423	10,482,684
Tallow, inedible	132,018,313	225,972,414
Neat's-foot oil	1,089,739	1,623,893
GREASES.		
White	14,997,822	10,525,588
Yellow	18,823,278	15,861,554
Brown	14,129,698	17,106,258
Bone	5,651,845	1,522,667
Tankage	9,985,224	2,775,586
Garbage or house	11,443,362	14,615,801
Wool	816,108	1,732,034
All other	4,636,926	4,640,441
OTHER PRODUCTS.		
Shortening	433,472,545	50,759,641
Hydrogenated oils	188,974,103	25,667,255
Stearin, vegetable	24,312,679	7,672,901
Stearin, animal, edible	12,713,268	5,685,658
Stearin, animal, inedible	2,846,303	3,223,347
Oleo oil	24,490,162	6,997,041
Lard oil	6,414,560	7,523,295
Tallow oil	2,115,439	2,013,418
Fatty acids	32,221,841	8,360,908
Fatty acids, distilled	13,353,599	5,301,055
Red oil	7,338,629	10,541,468
Stearic acid	5,845,964	3,856,839
Glycerin, crude 80% basis	39,169,657	13,411,721
Glycerin, dynamite	10,618,713	18,718,582
Glycerin, chemically pure	22,232,421	35,342,664
Cottonseed foots, 50% basis	108,549,907	32,346,417
Cottonseed foots, distilled	17,659,681	4,468,149
Other vegetable oil foots, 50% basis	31,086,658	4,326,017
Other vegetable oil foots, distilled	.....	154,384
Acidulated soap stock	47,397,239	55,058,299
Miscellaneous soap stock	142,614	978,923

RAW MATERIALS USED IN MANUFACTURE OF VEGETABLE OILS.

	Tons of 2,000 pounds. Consumed Jan. 1 to Mar. 31.	On hand Mar. 31.
Cottonseed	1,890,541	844,628
Peanuts, hulled	4,051	578
Peanuts, in the hull	35,187	6,737
Copra	59,436	41,601
Corn germs	47,421	601
Olives	5,957	.....
Flaxseed	180,918	59,971
Castor beans	15,456	12,240
Soybeans	266,627	182,837
Babassu nuts	9,595	1,951
Other kinds	3,787	2,119

OIL SEEDS IMPORTED FOR CONSUMPTION.

	Tons.
Castor beans	20,916
Copra	65,523
Flaxseed	132,128
Sesame seed	420
Babassu nuts and kernels	10,458
Rapeseed	1,044
Palm kernels	1,409
Other oil seeds	262

FATS AND OILS IMPORTED FOR CONSUMPTION.

	Lbs.
Animal oils and fats, edible	885,370
Tallow, inedible	350,841
Wool grease	565,333
Whale oil	3,100,425
Cod oil	5,655,990
Cod-liver oil	7,056,038
Other fish oil	130,898
Stearic acid	146,325
Grease & oils, n.e.s. (Value)	$574
Cottonseed oil, crude	38,818
Cottonseed oil, refined	7,372,000
Corn oil	5,840,565
Peanut oil	183,166
Palm-kernel oil	60,603
Olive oil, edible	20,763,021
Olive oil, sulphured	1,372,738
Olive oil, other inedible	851,974
Tung oil	28,046,191
Coconut oil	92,208,124
Palm oil	75,376,103
Soybean oil	2,015,440
Rapeseed (colza) oil	2,390,115
Linseed oil	50,095
Perilla oil	8,421,173
Teaseed oil	291,728
Oiticica oil	306,720
Sesame oil	342,255
Other vegetable oils	5,019,683
Fatty acids, vegetable	1,074,610
Carnauba wax	4,983,405
Other vegetable wax	793,459
Vegetable tallow	67,200
Glycerin, crude	1,852,477
Glycerin, refined	666,243

EXPORTS OF FOREIGN FATS AND OILS.

	Lbs.
Fish oil	2,026,894
Other animal oils and fats, inedible	515,161
Olive oil, edible	23,638
Tung oil	1,180,301
Soybean oil	.....
Perilla oil	1,186,808
Palm and palm-kernel oil	574,131
Coconut oil	733,990
Peanut oil	914
Other expressed oils and fats	92,868
Vegetable tallow and wax	354,101

EXPORTS OF DOMESTIC FATS AND OILS.

	Lbs.
Oleo oil	1,548,354
Oleo stock	447,450
Tallow, edible	18,640
Tallow, inedible	168,307
Lard	52,784,550
Oleo stearin	103,995
Neat's-foot oil	188,894
Other animal oils, inedible	125,774
Fish oil	1,556,246
Grease stearin	160,714
Oleic acid or red oil	43,983
Stearic acid	38,977
Other animal greases & fats	617,225
Cottonseed oil, crude	33,000
Cottonseed oil, refined	2,005,423
Coconut oil, crude	2,130,434
Coconut oil, refined	717,614
Corn oil	27,525
Soybean oil	1,094,265
Cooking fats other than lard	390,222
Other edible vegetable oils and fats	1,755,911
Linseed oil	161,754
Other expressed oils and fats, inedible	163,804
Glycerin	1,424,694
Vegetable soap stock	1,793,931

MARGARINE IMPORTS

Imports of oleomargarines into the United States during March, 1938, totaled 454,901 lbs., valued at $37,265. Of this total, 447,701 lbs. came from the Philippine Islands and 7,200 lbs. from the Netherlands.

VEGETABLE OILS

WEEKLY MARKET REVIEW

COTTONSEED oil futures were on the down grade at New York during the past week with the market showing a loss of 35 to 50 points from the April highs. Scattered but persistent liquidation in small lots, together with evening up in the May delivery, aided in bringing the lower trend. The important depressing influences were the lack of any improvement in cash oil demand and better weather in the South.

New buying power was small except on a scale downwards and the professional element followed the selling as the line of least resistance. Toward mid-week, the May position again tightened up and brought about some outside absorption as well as professional buying and covering. This resulted in a steadier undertone, but there was an absence of any particular accumulation of futures and the December delivery went into new low ground for the season.

Sentiment was more divided at these levels. There was less disposition to press the decline with the tenders on May contracts readily taken care of without circulating and with the spot month again going to 25 points over July and 30 points over September.

Indications pointed to a short interest still existing in the spot month. It was believed there were still some longs in May delivery who wanted the oil and that there may be even greater premiums for May over the later months before the delivery expires.

There was no improvement in the relationship between lard and cotton oil. May lard at one time went to a discount of ¼c per pound under May oil. Some in the oil trade argue that while larger bakers may switch to pure lard, bulk of shortening trade today is with the housewife, and that shortening has established itself as a prime cooking fat. They expect extensive advertising by shortening manufacturers to maintain this trade regardless of spread between lard and oil.

There was a lack of any pressure of foreign cottonseed oil on the American market. Reports were current during the week that Japanese bleachable cottonseed oil was offered at 4.80c, Atlantic Coast, and 4.60c, Pacific Coast, while Brazilian prime summer yellow cotton oil for May-July shipment was reported available at 4.55c per pound. Notwithstanding the fact that foreign oil appears relatively cheap compared with the May future, no actual purchases of foreign oil have been reported.

The commodity market trend was not strong during the past week and this had an influence on the oil market. However, there was a more friendly attitude toward many commodities.

COCONUT OIL.—Sellers had steady ideas at New York at 3⅝c. It was felt that prices could have been shaded on bids since demand was limited. European demand was reported to be more quiet.

CORN OIL.—The market was quiet and more or less nominal with light offerings. Oil at New York was quoted around 7⅛c.

SOYBEAN OIL.—Offerings were reported to be somewhat larger on a basis of 5⅞c for shipment. Demand at New York was slow.

PALM OIL.—Sumatra oil was said to have sold at 3⅜c, New York, but some claimed that offers at 3¼c were untaken. African oils were rather firm and Nigre for shipment was quoted at 3.3c.

PALM KERNEL OIL.—Domestic oil was offered at 5¼c, New York, while imported oil was around 4.15 to 4.20c. There were indications of some quiet trading.

OLIVE OIL FOOTS.—The market was quiet but steady. Nearby New York was quoted at 7¼@7½c and forward at 7@7¼c.

PEANUT OIL.—Crude oil was quoted at 7⅛ nominal, New York.

COTTONSEED OIL.—Valley and Southeast crude were quoted Wednesday at 6⅝c bid, 6¾c asked; Texas, 6½c bid, 6⅝c asked at common points, Dallas, 6⅝c nom.

Market transactions at New York:

Friday, April 29, 1938

	Sales.	—Range— High.	Low.	——Closing—— Bid.	Asked.
May .	34	816	805	806 a	812
June .	....	....	....	805 a	nom
July .	32	809	794	803 a	04tr
Aug. .	....	....	....	804 a	nom
Sept. .	66	805	788	797 a	798
Oct. .	48	803	782	792 a	795
Nov. .	....	....	....	792 a	nom
Dec. .	64	799	782	789 a	trad

Saturday, April 30, 1938

May .	7	823	822	820 a	825
June .	....	....	....	815 a	nom
July .	10	810	801	808 a	811
Aug. .	....	....	....	805 a	nom
Sept. .	17	804	797	804 a	trad
Oct. .	15	800	790	800 a	trad
Nov. .	....	....	....	800 a	nom
Dec. .	21	794	788	794 a	trad

Monday, May 2, 1938

May .	16	822	815	815 a	818
June .	....	....	....	800 a	nom
July .	17	804	799	799 a	800
Aug. .	....	....	....	795 a	nom
Sept. .	27	799	793	793 a	795
Oct. .	7	790	790	790 a	trad
Nov. .	....	....	....	785 a	nom
Dec. .	21	788	782	784 a	786

Tuesday, May 3, 1938

May .	17	836	814	833 a	trad
June .	....	....	....	820 a	nom
July .	36	812	795	812 a	trad
Aug. .	....	....	....	810 a	nom
Sept. .	32	804	786	802 a	03tr
Oct. .	24	798	781	795 a	798
Nov. .	....	....	....	795 a	nom
Dec. .	29	793	778	792 a	793

Wednesday, May 4, 1938

May .	6	835	829	828 a	834
June .	....	....	....	820 a	nom
July .	31	812	804	808 a	810
Aug. .	....	....	....	810 a	nom
Sept. .	22	803	796	799 a	801
Oct. .	13	795	792	794 a	93tr
Nov. .	....	....	....	793 a	nom
Dec. .	8	793	789	789 a	791

Thursday, May 5, 1938

May .	....	835	828	828 a	830
July .	....	808	805	804 a	806
Sept. .	....	801	795	796 a	trad
Oct. .	....	795	790	790 a	nom
Dec. .	....	789	787	787 a	trad

Sales, 79 contracts.

(See page 43 for later markets.)

SOUTHERN MARKETS

New Orleans.

(Special Report to The National Provisioner.)

New Orleans, La., May 5, 1938.—Cotton oil contracts for May were 1¼c up for week, in face of liberal tenders, with other months practically unchanged. Crude was also steady to firm, with mills showing no willingness to sell freely; 6¾c lb., Valley. If April consumption proves light, declines, if any, will likely be followed with early upturn as May consumption is reported showing good improvement.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Texas, May 5, 1938.—Forty-three per cent cottonseed cake and meal, Dallas basis, for interstate shipments, $21.75. Prime cottonseed oil 6½@6⅝c.

CAKE AND MEAL EXPORTS

Cottonseed meal exported from the United States in March, 1938, totaled 968 tons, valued at $26,899. Cottonseed cake exported totaled 1,257 tons, valued at $38,414.

HULL OIL MARKETS

Hull, England, May 4, 1938.—Refined oil, 20s 6d. Egyptian crude cottonseed oil, 17s 6d.

HIDES AND SKINS
WEEKLY MARKET REVIEW

Chicago

PACKER HIDES.—Trade has been light so far this week in the packer hide market, with a total of 30,000 hides moved on Thursday. Advances of ¼@ ½c were paid on extreme light native steers, depending upon dating; this has been probably the most popular selection and accounted for most of the movement. Light native cows sold in a small way f.o.b. an outside point, equal to about ¼c advance, but with some Aprils included. Calf and kipskins advanced sharply.

The easiness in the hide futures market early in the week, in sympathy with other commodity and security markets, resulted in a lack of speculative interest in cows, although this showed some revival later when futures firmed up. The cows are in a firmer position than steers, as evidenced by the narrowing spread between the two, but packers expect to move the remainder of their winter steers at least at steady prices.

Native steers last sold previous week at 9½c for Dec. to Mar., and also a few Nov.-Dec.; more offered this basis. One packer sold 22,000 extreme light native steers, and another 1,800, all at 9c for Aprils and 8¾c for Feb.-Mar.; unsold stocks light.

Butt branded steers last sold at 9½c, Colorados at 9c, heavy Texas steers at 9½c, and light Texas steers at 8½c, all Feb.-Mar. take-off; more available at these figures. Extreme light Texas steers quotable 8¼@8½c nom.

Heavy native cows are offered at 8½c and lower bids declined. One packer sold 2,200 Feb.-Mar. and 800 Apr. light native cows at 8½c, f.o.b. an Indiana point, equal to about 8¾c, Chgo.; Association sold 2,000 Apr.-May light native cows at 8¾c, and 1,000 same dating branded cows at 8½c, reported going to exchange traders. Packers last sold Feb. forward branded cows at 8¼c.

Native bulls last sold at 7½c and branded bulls 6½c; more offered.

March shoe production was estimated at 36,762,947 pairs, as against 30,014,646 for Feb., and 46,119,974 for March 1937 when production was unusually high. Production for first three months this year is 24.9 per cent under the same period last year.

Leather consumption during the first three months this year is estimated at 4,723,000 equivalent hides, with production during the same period figured at 4,486,000 hides; total wettings were 4,350,000 and movement into sight of all hides 4,036,000. A continuation of this trend will result eventually in a more normal distribution of inventories in all hands.

LATER: One packer sold 1200 prior to April light Texas steers, and another 800 Feb-April, all at 8½c steady.

OUTSIDE SMALL PACKER HIDES.—Outside small packer all-weight natives quoted around 7¾c, selected, f.o.b. nearby points, for lots dating Nov. forward, and around 8c for lots including Apr. take-off. These prices are understood to be obtainable for good lots of known take-off, although couple one or two car mixed lots of collectors' accumulation offered without attracting bids.

PACIFIC COAST.—Most Coast packers thought to be fairly well sold up to end of March, with last trading at 7½c for steers and 6½c for cows, flat, f.o.b. shipping points. Higher prices will undoubtedly be attempted on April take-off.

FOREIGN WET SALTED HIDES.—South American market quiet this week. The devaluation of the French franc, with consequent fluctuations in other European currencies during the week, helped to shut out European buying. These hides are getting into winter quality and less desirable but holdings are moderate. A pack of 6,000 Sansinena light steers was reported at 65 pesos, equal to 10$^{13}/_{16}$c, c.i.f. New York, as against 65½ pesos or 10⅞c last paid; 1,000 Smithfield extremes reported at 66 pesos or 11c. Last trading in standard steers was at 68 pesos or 11¼c.

COUNTRY HIDES.—The country market shows little change, although trading is more or less limited, due to inability of dealers to buy all-weights at a price that will permit them to sell tanner selections at going levels. Good untrimmed all-weights quoted around 7¼c, selected, del'd Chicago; some buyers give 7c as their paying limits, while 7½c is usually asked. Heavy steers and cows sold at 6¾c, flat, equal to about 7¼c selected; some quote 7@7¼c. Trimmed buff weights sold at 7¼c and offerings usually held at 7½c. Fair demand for trimmed extremes and sales reported at 8½c; some buyers unwilling to pay this figure but apparently unable to buy lower. Bulls quoted 5¾@6c flat asked. All-weight branded hides quoted 6@6¼c flat, top reported paid.

CALFSKINS.—Packer calfskins advanced sharply when one packer sold 11,000 April northern heavies 9½/15 lb. at 15½c late mid-week; this was 1½c over price thought to have been obtained on last confidential trade, and 2½c over last open trading about a month back. On this basis, River point heavies quoted 14½c nom. Bids of 15c were declined for lights under 9½ lb., asking 16c, with the possibility of a later compromise. Now that trading has started in April skins, more action is expected shortly.

LATER: One packer sold 3300 April St. Paul heavy calf at 16c or ½c up; auother packers sold 20,000 April Northern heavy calf at 16c; also 9500 Detroit Cleveland and Evansville calf basis 16½c for heavy and 15½c for light.

Two collectors each sold a car Chicago city calfskins 8/10 lb. at close of last week at 12½c, the bid price; car Detroit city 10/15 lb. sold mid-week at 12½c, putting lights and heavies on same basis. Outside cities, 8/15 lb., quoted around 12¼@12½c nom.; straight countries 10@10½c asked. Chicago city light calf and deacons offered at 95c, with 90c last paid.

KIPSKINS.—Packer kips advanced sharply on successive sales of April skins, with last trades 2½@3c over open sales a month back, or 1½@2c over reputed price on last confidential trading. One packer sold 4,000 Apr. northern natives at 11½c, 2,500 southern natives at 10½c, and 1,500 northern over-weights at 11c; another packer sold 1,500 Apr. northern over-weights also at 11c. Another packer later sold 2,500 northern natives at 12c, 2,000 southern natives at 11c, and 1,400 over-weights basis 11c for northerns and 10c southerns; another lot of 2,600 Apr. northern natives brought 12c. Finally, fourth packer moved Apr. production of 4,200 kips at 12½c for northern natives and 11½c for northern over-weights, southerns a cent less. Production light this month and small lots of unsold branded kips offered at 10c.

Chicago city kipskins last sold at 10c and this is bid, with 10¼@10½c asked. Outside cities around 10c nom.; straight countries 8@8½c flat.

Some action expected shortly on packer April regular slunks; 60c last paid for March, with around 80 talked by sellers.

HORSEHIDES.—Trade none too active in horsehides; stocks fairly liberal and outlet somewhat limited, resulting in an easy price situation. Good city renderers, with manes and tails, quoted usually $2.60@2.70, selected, f.o.b. shipping points; ordinary trimmed renderers $2.25@2.40, del'd Chgo.; mixed city and country lots $2.00@2.10.

SHEEPSKINS.—Dry pelts quoted 10½@11c per lb. nom., del'd Chgo. Packer shearlings fairly firm, considering the fact that the peak of production season is approaching, and generally quoted 50@55c for No. 1's, 35@40c for No. 2's, and 17½@20c for No. 3's or clips; production running mostly No. 2's and No. 3's, and 17½c declined for the latter, asking 20c; most houses keeping fairly well sold up. Packer pickled skins quoted $3.00 per doz. last paid for April skins, to $3.25 asked. A few packer wool pelts still coming and quoted $1.55@1.60 per cwt. live basis.

New York

PACKER HIDES.—No action reported as yet on April hides, and one packer according to last reports was still holding March production. Trading awaited to establish the market on April take-off.

CALFSKINS.—Some quiet trading

in collectors' calf reported at steady prices, upwards of 35,000 skins said to be involved, with the 5-7's going at $1.15; last reported sales of 7-9's were at $1.30 and 9-12's at $2.25. Packer 5-7's quoted around $1.30 nom.; 10,000 packer 7-9's sold at $1.55, and 9-12's quoted around $2.50@2.55 nom.

N. Y. HIDE FUTURE MARKETS

Saturday, Apr. 30, 1938—Close: June 8.75@8.80; Sept. 9.08@9.10; Dec. 9.38@9.41; Mar. 9.68 n; sales 13 lots. Closing 9@10 lower.

Monday, May 2, 1938—Close: June 8.68@8.75; Sept. 9.01@9.08; Dec. 9.30@9.39; Mar. 9.61 n; sales 38 lots. Closing 7@8 lower.

Tuesday, May 3, 1938—Close: June 8.80@8.84; Sept. 9.14@9.15 sales; Dec. 9.43@9.48; Mar. 9.73 n; sales 85 lots. Closing 12@13 higher.

Wednesday, May 4, 1938—Close: June 8.92@8.98; Sept. 9.25; Dec. 9.54@9.58; Mar. 9.85 n; sales 81 lots. Closing 11@12 higher.

Thursday, May 5, 1938—Close: June 8.95@9.00; Sept. 9.25@9.30; Dec. 9.58 n; Mar. 9.89 n; sales 95 lots. Closing unchanged to 4 higher.

Friday, May 6, 1938—Close: June 9.20@9.25; Sept. 9.55; Dec. 9.85@9.88; Mar. 10.16 n; sales 96 lots. Closing 20@30 higher.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended May 6, 1938, with comparisons:

PACKER HIDES.

	Week ended May 6.	Prev. week.	Cor. week, 1937.
Hvy. nat. strs.	@ 9½	@ 9½	16½@17
Hvy. Tex. strs.	@ 9½	@ 9½	16½@17
Hvy. butt brnd'd strs.	@ 9½	@ 9½	16½@17
Hvy. Col. strs.	@ 9	@ 9	@16½
Ex-light Tex. strs.	8¼@ 8½	8¼@ 8½	15¼@15⅝
Brnd'd cows	8¼@ 8½	8¼@ 8½	15¼@15⅝
Hvy. nat. cows	@ 8½ax	8 @ 8½	15½@16
Lt. nat. cows	@ 8⅝	8½@ 9	15½@16
Nat. bulls	@ 7½	@ 7½	@13½
Brnd'd bulls	@ 6½	@ 6½	@12½
Calfskins	@15½ 14	@16n	27 @20n
Kips, nat.	@12½	10½@11n	@19n
Kips, ov.wt.	@11½	10 @10½n	@18n
Kips, brnd'd	9½@10n	8½@ 9n	@17n
Slunks, reg.	..60 @80n	60 @80n	@1.40n
Slunks, hrls.	..25 @30n	25 @30n	50 @55n

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wts.	7¾@ 8¼	7¾@ 8¼	14 @15n
Branded	7¼@ 7⅝	7¼@ 7⅝	13½@14½
Nat. bulls	@ 6½	@ 6½	@12
Brnd'd bulls	@ 6	@ 6	@11
Calfskins	@12½ 12	@13	20½@24
Kips	..10 @10½	@10	@16½
Slunks, reg.	..55 @70n	50 @70n	1.20@1.30n
Slunks, hrls.	.20 @25n	20 @25n	40 @50n

COUNTRY HIDES.

Hvy. steers	7 @ 7½	@ 7ax	11 @11½
Hvy. cows	7 @ 7¼	@ 7ax	11 @11¼
Buffs	7¼@ 7½ 7	@ 7½	12¾@13
Extremes	@ 8½	@ 8½	@14ax
Bulls	5¾@ 6	@ 6ax	@10n
Calfskins	..10 @10½	9½@10	16 @17
Kips	8 @ 8½	8 @ 8½	14 @14½
Horsehides	...2.00@2.75	2.00@2.75	4.40@5.65
Hogskins			

SHEEPSKINS.

Pkr. lambs			3.00@3.25n
Sml. pkr. lambs			2.50@2.75n
Pkr. shearlgs.	.50 @55	45 @50	1.35@1.50
Dry pelts	....10½@11	10½@11	21 @22

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

Hog products were quiet and about steady during the latter part of week with May lard fairly well evened up; deliveries were lighter, cash trade fair and the hog run comparatively moderate. Top hogs were at $8.15, Chicago.

Cottonseed Oil

Cotton oil was dull but steady during latter part week with outside interest lighter awaiting developments. Seventy-six May oil tenders thus far but all readily taken and more wanted. Cash oil demand remains slow.

Quotations on bleachable cottonseed oil at close of market on Friday were: May, 8.30@8.34; July, 8.60; Sept., 8.07@8.08; Oct., 8.04@8.05; Dec., 7.95@7.96. Sales 62 lots. Closing steady.

Tallow

Extra tallow quoted at 5⅛c lb., f.o.b.

Stearine

Stearine, 6c lb.

Friday's Lard Markets

New York, May 6, 1938.—Prices are for export. Lard, prime Western, 8.60@8.70c; middle Western, 8.60@8.70c; city, 8½c; refined Continent, 8⅝c; South American, 8¾; Brazil kegs, 8⅞c; shortening, 10¼c in carlots.

CHICAGO PROVISION STOCKS

Stocks of meat and lard on hand in Chicago are reported as of May 1:

	May 1, 1938.	April 1, 1938.	May 1, 1937.
Pork, bbls.	26,683	21,624	25,439
P.S. Lard, lbs.	59,506,999	56,417,008	118,908,785
Other lard, lbs.	4,636,709	4,609,259	5,273,371
D.S. cl. bellies[1]	7,594,562	7,862,133	13,135,664
D.S. rib bellies[1]	1,101,003	885,019	940,467
Ex. Sh. Cl. sides,[1] lbs.	1,800	1,800	3,200
D.S. sh. fat backs, lbs.	4,129,865	4,487,810	4,799,367
D.S. shldrs, lbs.	93,298	72,171	61,171
S.P. hams, lbs.	8,143,604	9,420,019	17,068,858
S.P. skinned hams, lbs.	23,388,681	26,271,278	30,647,777
S.P. bellies, lbs.	18,060,294	19,253,752	26,432,818
S.P. picnics or S.P. Boston shldrs., lbs.	6,760,185	8,338,260	11,504,163
S.P. shldrs., lbs.		5,000	13,000
Other cuts of meats, lbs.	10,181,323	10,748,194	13,301,798
Total cut meats, lbs.	79,454,645	87,345,436	117,908,283

[1]Made since Oct. 1, 1937.

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to May 5, 1938: To the United Kingdom, 85,308 quarters; to the Continent, 1,519. Last week to the United Kingdom, 111,130 quarters; to the Continent, 37,527.

BRITISH PROVISION MARKETS

Liverpool, May 6, 1938.—Provision market in general steady but dull; fair demand for A.C. hams; pure lard improving.

Friday's prices were: Hams, American cut, 90s; ham, long cut, exhausted; Liverpool shoulders, square, unquoted; picnics, unquoted; short backs, unquoted; bellies, English, 65s, Wiltshires, unquoted; Cumberlands, 69s; Canadian Wiltshires, 88s; Canadian Cumberlands, 81s; spot lard, 46s 3d.

LIVERPOOL PROVISION STOCKS

Provision stocks on hand May 1, 1938 as estimated by Liverpool Trade Association:

	May 1, 1938.	Apr. 1, 1938.	May 1, 1937.
Bacon, lbs.	241,360	303,520	44,688
Ham, lbs.	171,472	351,456	378,896
Shoulders, lbs.	14,448	11,536	.....
Butter, cwt.*	18,551	8,387	11,418
Cheese, cwt.*	13,744	9,105	11,052
Lard, steam (U. S.) tons.	33	19	28
Lard, steam (Canada) tons	.....	.....	19
Lard, steam (Argentina) tons	163	163	8
Lard, refined (U. S.) tons.	1,259	1,463	251
Lard, refined (Canada) tons	112	83	26
Lard, refined (Can. & So. Amer.) tons	15	25	8

*(Ton of 2,240 lbs.; cwt., 112 lbs.)

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended April 30, 1938, were 6,185,000 lbs.; previous week, 5,687,000 lbs.; same week last year, 4,060,000 lbs.; from January 1 to Apr. 30 this year, 78,544,000 lbs.; for the same period one year ago, 104,549,000 lbs.

Shipments of hides from Chicago for the week ended Apr. 30, 1938, were 3,685,000 lbs.; previous week, 5,164,000 lbs.; same week last year 3,987,000 lbs.; from January 1 to Apr. 30 this year, 74,629,000 lbs.; same period a year ago, 95,999,000 lbs.

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for week ended April 30, 1938, were:

	Week Apr. 30.	Previous Week.	Same Week '37.
Cured meats, lbs.	12,286,000	15,051,000	14,955,000
Fresh meats, lbs.	40,579,000	47,758,000	48,918,000
Lard, lbs.	1,658,000	2,099,000	2,099,000

MEAT AND LARD EXPORTS

Exports of pork, bacon and lard through port of New York during week ended May 5, 1938, totaled 5 bbls. pork, 241,844 lbs. of lard and 38,700 lbs. of bacon.

LIVE STOCK MARKETS

WEEKLY REVIEW

April MEAT SUPPLIES *and* PRICES

HOG receipts at the 11 principal markets during April totaled only 938,000 head. For the four months of the year to date receipts totaled 4,877,000 head. Direct marketings of hogs materially increased market receipts. Cattle receipts also declined, while receipts of sheep and lambs were fairly average.

At Chicago cattle receipts were the smallest for April in 55 years, shortage being particularly apparent in she stock and in stockers and feeders. Average price of the latter class was only $1.05 per cwt. under fat steers. Top on cutter cows was the highest for any month since June, 1930, and average price was highest since May, 1930.

Hogs at Chicago averaged $8.40 during the month, compared with $9.15 in March, $8.30 in February and $7.95 in January. In April, 1937, the average was $10.00 and in the same month of 1936 it was $10.55. Average weight of hogs during the month was high at 251 lbs. It was the heaviest for April on record at Chicago. In April, 1937, it was 236 lbs., in 1936 it was 250 lbs. and in 1935 the average was 241 lbs.

Fat steers averaged $8.65, compared with $8.45 in March, $10.85 in April a year ago and $8.45 in the same month two years ago. Canner and cutter cows averaged $4.95, $4.60 in March, $4.65 in April a year ago and $4.55 in the same month two years ago. Sales ranged from $4.35 to $5.65 on this class of cattle during April, 1938. Average weight of all cattle at Chicago was 947 lbs., lightest average for any month so far this year. In April a year ago the average weight was 922 lbs., two years ago 984 lbs. and three years ago 935 lbs.

Lamb average price at $9.45 was 35c under March and was the lowest for April since 1935. During the month the first spring lambs of the season arrived, natives selling within a range of $8.00@$13.00, Texas springers from $7.00@$10.25 and California spring lambs from $9.40@$9.50. Shorn lambs were in plentiful supply during the month, ranging from 40c to $1 under wooled stock, low wool prices accounting for the narrow price range.

The calf run was large, average weight was light and quality only fair. Prices averaged weak.

LIVESTOCK COST HIGH

Packers paid $122,000,000 for livestock slaughtered under federal inspection in March, 1938. While this was $23,000,000 less than in March, 1937, it was $22,000,000 above the 5-year-average for March. The $23,000,000 more paid in March, 1937, than in the same month this year bought 45,000,000 lbs. more meat but 1,000,000 lbs. less lard, while the $22,000,000 more paid in March, 1938, than the 5-year-average bought only 3,000,000 lbs. more meat and 9,000,000 lbs. less lard.

Of the $122,000,000 paid for livestock slaughtered under federal inspection in March, 1938, $52,000,000 was paid for cattle, $7,000,000 for calves, $53,000,000 for hogs and $11,000,000 for sheep and lambs. The 5-year-average paid for the month was $102,000,000 of which $41,000,000 went for cattle, $5,000,000 for calves, $46,000,000 for hogs and $10,000,000 for sheep and lambs. In March, 1937, packers paid $145,000,000 for livestock slaughtered under federal inspection. Cattle cost $58,000,000, calves $8,000,000, hogs $67,000,000 and sheep and lambs $13,000,000.

Cost per hundredweight of all classes of livestock, except calves, was lower in March, 1938, than in the same month of 1937. When compared with the 5-year-average price, cattle cost 89c per cwt. more in March this year, calves $1.33 more, hogs $1.90 more and sheep and lambs 19c per cwt. less.

APRIL MEAT REVIEW

A decline of about 6 per cent in the wholesale price of dressed lamb, slight declines in wholesale prices of cured pork products and a small increase in wholesale prices of beef featured the meat trade during April, according to a review of the situation issued by the Institute of American Meat Packers. There was little change in wholesale prices of fresh pork and veal.

Aggregate production of meat and lard during April was little different from production during March, although somewhat under production in April a year ago. It is estimated that production of beef was about the same as that in April last year, although somewhat under production during March this year. Lamb tonnage was greater than in April a year ago, but about the same as in March this year. Production of veal was about the same as during March this year and less than in April a year ago. Pork output continued below normal, being about the same as in March this year and considerably below production in April last year. Lard tonnage during April was slightly higher than in April a year ago.

Sales of American pork and pork products improved somewhat in the United Kingdom during April.

CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 19,339 cattle, 5,897 calves, 31,224 hogs and 18,820 sheep.



KENNETT-MURRAY
Livestock Buying Service
THE KEY TO SATISFACTION
Detroit, Mich. Cincinnati, O. Dayton, O. Omaha, Neb.
Indianapolis, Ind. La Fayette, Ind. Louisville, Ky.
Nashville, Tenn. Sioux City, Ia. Montgomery, Ala.

Order Buyer of Live Stock
L. H. McMURRAY
Indianapolis, Indiana

BEMIS PARCHMENT-LINED BAGS
Sales-makers for sausage. Neat, beautifully printed, more economical to fill. Send for sample.
BEMIS BRO. BAG CO. • ST. LOUIS • BROOKLYN

CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., May 5, 1938.—At 20 concentration points and 10 packing plants in Iowa and Minnesota, four day direct receipts this week were around 15 per cent heavier than week ago and about 7 per cent larger than a year ago. Prices for butcher hogs, up to 250-lb., mostly 10@20c lower than last week's close. Heavier weights were steady to 10c lower; spots off 20c; packing sows, 10@20c lower. Current prices, good to choice, 180-220-lb., $7.55@7.70, mostly $7.60@7.70 at plants, few strictly choice, $7.80; most 220-250-lb., $7.45@7.60; 250-270-lb., $7.30@7.50; 270-290-lb., $7.15@7.40; 290-350-lb., $6.90@7.30; 160-180-lb., $7.25@7.60; light weight sows, $6.70@6.80 and 350-550-lb. kinds, $6.40@6.70.

Receipts week ended May 5:

	This week.	Last week.
Friday, April 29	17,300	12,200
Saturday, April 30	19,000	16,300
Monday, May 2	33,400	29,000
Tuesday, May 3	14,400	14,700
Wednesday, May 4	13,200	11,300
Thursday, May 5	14,400	10,400

CANADIAN LIVESTOCK PRICES

STEERS.

Top Prices	Week ended April 28.	Last week.	Same week 1937.
Toronto	$6.75	$6.50	$9.00
Montreal	7.10	7.25	8.75
Winnipeg	6.25	6.50	8.75
Calgary	6.00	6.50	9.00
Edmonton	5.50	6.00	8.50
Prince Albert	5.50	5.50	6.50
Moose Jaw	5.75	6.00	7.50
Saskatoon	6.00	6.25	7.50

VEAL CALVES.

Toronto	$9.50	$10.00	$10.00
Montreal	7.00	8.00	7.50
Winnipeg	7.50	8.50	7.00
Calgary	8.00	8.50	8.50
Edmonton	6.50	8.00	7.50
Prince Albert	...	5.00	5.00
Moose Jaw	6.00	6.25	6.00
Saskatoon	7.00	7.00	6.00

SELECT BACON HOGS.

Toronto	†$10.10	$10.00	$9.00
Montreal (1)	10.50	10.50	9.25
Winnipeg (1)	9.75	9.75	8.40
Calgary	9.25	9.45	8.00
Edmonton	9.25	9.40	8.00
Prince Albert	9.50	9.50	8.15
Moose Jaw	9.60	9.60	8.25
Saskatoon	9.50	9.50	8.15

(1) Montreal and Winnipeg hogs sold on a "fed and watered" basis. All others "off trucks."

GOOD LAMBS.

Toronto	†$10.00	$10.00	$11.00
Montreal	‡7.00	7.50	8.00
Winnipeg	8.50	9.00	8.50
Calgary	7.75	8.00	10.00
Edmonton	8.00	8.75	9.00
Prince Albert	...	7.00	...
Moose Jaw	8.00	8.00	8.00
Saskatoon	7.50	...	...

†Spring lambs $6.00–$10.00.

‡Spring lambs $3.00–$7.00.

NEW YORK LIVESTOCK

Receipts week ended April 30:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	4,729	8,859	4,528	42,548
Central Union	1,807	1,699	....	11,609
New York	123	3,730	17,259	7,931
Total	6,659	14,188	21,787	62,088
Last week	5,763	11,434	19,395	37,704
Two weeks ago	7,018	16,963	22,741	53,303

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, May 5, 1938, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs, excluded).	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
BARROWS AND GILTS:					
Good-choice:					
140-160 lbs.	$ 7.75@ 8.10	$ 7.60@ 7.85	$ 7.50@ 7.70	$ 7.45@ 7.70	$ 7.90@ 8.00
160-180 lbs.	7.90@ 8.20	7.75@ 7.90	7.60@ 7.70	7.55@ 7.75	7.90@ 8.00
180-200 lbs.	8.00@ 8.25	7.80@ 8.00	7.65@ 7.75	7.65@ 7.75	7.90@ 8.00
200-220 lbs.	8.00@ 8.25	7.80@ 7.95	7.65@ 7.80	7.65@ 7.75	7.80@ 8.00
220-250 lbs.	8.00@ 8.25	7.65@ 7.90	7.50@ 7.75	7.60@ 7.75	7.60@ 7.95
250-290 lbs.	7.85@ 8.10	7.40@ 7.80	7.30@ 7.60	7.40@ 7.70	7.40@ 7.75
290-350 lbs.	7.60@ 7.90	7.25@ 7.55	7.10@ 7.35	7.20@ 7.50	7.15@ 7.50
Medium:					
140-160 lbs.	7.40@ 7.75	7.25@ 7.75	7.25@ 7.50	.....	7.75@ 7.90
160-180 lbs.	7.60@ 7.90	7.40@ 7.80	7.35@ 7.60	.....	7.75@ 7.90
180-200 lbs.	7.65@ 8.00	7.45@ 7.80	7.35@ 7.65	.....	7.65@ 7.90
PACKING SOWS:					
Good:					
275-350 lbs.	7.25@ 7.40	6.80@ 7.00	6.75@ 7.00	6.75@ 7.00	6.90@ 7.10
350-425 lbs.	7.10@ 7.30	6.70@ 6.90	6.75@ 7.00	6.65@ 6.90	6.90@ 7.00
425-550 lbs.	6.90@ 7.10	6.60@ 6.80	6.70@ 6.85	6.50@ 6.75	6.80@ 7.00
Medium, 275-550 lbs.	6.75@ 7.25	6.40@ 6.80	.....	.....	.....
SLAUGHTER PIGS:					
Good-choice, 100-140 lbs.	7.50@ 8.00	7.40@ 7.70	.....	8.00@ 8.50	8.00@ 8.50
Medium, 100-140 lbs.	6.75@ 7.75	6.85@ 7.60	.....	.....	.....
Slaughter Cattle, Calves and Vealers:					
STEERS, choice:					
750- 900 lbs.	8.25@ 9.25	.....	.....	.....	8.15@ 9.00
900-1100 lbs.	8.50@ 9.75	8.25@ 9.25	8.25@ 9.00	8.25@ 9.15	8.25@ 9.15
1100-1300 lbs.	8.75@ 9.75	8.50@ 9.25	8.25@ 9.25	8.35@ 9.15	8.25@ 9.25
1300-1500 lbs.	9.00@ 9.85	8.50@ 9.50	8.50@ 9.25	8.40@ 9.15	8.40@ 9.25
STEERS, good:					
750- 900 lbs.	7.50@ 8.50	.....	8.50@ 9.25	8.50@ 9.15	7.35@ 8.25
900-1100 lbs.	7.75@ 8.75	7.50@ 8.50	7.50@ 8.25	7.25@ 8.35	7.50@ 8.25
1100-1300 lbs.	7.75@ 9.00	7.75@ 8.50	7.50@ 8.50	7.50@ 8.40	7.50@ 8.40
1300-1500 lbs.	8.00@ 9.00	7.75@ 8.75	7.50@ 8.50	7.50@ 8.50	7.65@ 8.40
STEERS, medium:					
750-1100 lbs.	7.00@ 7.75	8.00@ 8.75	7.75@ 8.50	7.65@ 8.50	6.85@ 7.50
1100-1300 lbs.	7.35@ 8.00	7.00@ 8.00	6.75@ 7.50	6.50@ 7.50	7.00@ 7.65
STEERS, common:					
750-1100 lbs.	6.50@ 7.35	7.00@ 8.00	7.25@ 7.75	7.00@ 7.65	6.00@ 7.00
STEERS AND HEIFERS:					
Choice, 550-750 lbs.	8.50@ 9.25	6.25@ 7.00	6.00@ 7.00	5.75@ 7.00	7.85@ 8.75
Good, 550-750 lbs.	7.50@ 8.50	8.25@ 8.75	8.00@ 8.75	8.00@ 8.75	7.15@ 8.15
HEIFERS					
Choice, 750-900 lbs.	8.50@ 9.00	7.25@ 8.25	7.25@ 8.00	7.25@ 8.00	7.85@ 8.50
Good, 750-900 lbs.	7.50@ 8.50	8.25@ 8.75	7.75@ 8.75	8.00@ 8.75	7.15@ 7.85
Medium, 550-900 lbs.	7.00@ 7.50	7.25@ 8.25	7.00@ 7.75	7.25@ 8.00	6.25@ 7.15
Common, 550-900 lbs.	6.00@ 7.00	6.50@ 7.25	6.25@ 7.00	6.25@ 7.25	5.35@ 6.25
COWS, all weights:					
Choice	6.50@ 7.25	6.00@ 6.50	5.50@ 6.25	5.25@ 6.25	.....
Good	6.00@ 6.75	.....	6.50@ 7.25	.....	5.75@ 6.50
Medium	5.75@ 6.25	6.00@ 6.50	6.00@ 6.50	5.85@ 6.35	5.35@ 5.75
Common	5.00@ 6.00	5.50@ 6.00	5.50@ 6.00	5.25@ 5.85	5.00@ 5.35
Low cutter and cutter	3.75@ 5.25	4.75@ 5.50	5.00@ 5.50	4.75@ 5.25	3.50@ 5.00
BULLS, yearlings excluded:					
All weights:					
Good	6.25@ 7.00	3.50@ 4.75	3.75@ 5.25	3.75@ 4.75	6.15@ 6.50
Medium	6.25@ 6.90	6.50@ 7.00	6.25@ 6.75	6.25@ 6.50	5.50@ 6.15
Cutter and common	5.75@ 6.25	6.00@ 6.50	5.75@ 6.40	5.50@ 6.25	4.60@ 5.50
VEALERS (all weights):					
Choice	8.00@ 9.50	5.00@ 6.00	5.00@ 5.75	4.75@ 5.75	8.00@ 9.00
Good	7.00@ 8.00	@ 9.00	8.00@ 9.00	8.50@ 9.50	7.00@ 8.00
Medium	6.00@ 7.00	7.75@ 9.00	7.00@ 8.00	7.50@ 8.50	6.00@ 7.00
Cull and common	5.00@ 6.00	6.50@ 7.75	6.00@ 7.00	6.00@ 7.50	4.00@ 6.00
CALVES, 250-400 lbs.:					
Choice	6.50@ 7.50	4.50@ 6.50	4.50@ 6.00	4.50@ 6.00	7.00@ 8.00
Good	6.00@ 6.50	7.25@ 8.25	7.00@ 8.00	7.50@ 8.25	6.00@ 7.00
Medium	5.50@ 6.50	6.50@ 7.25	6.00@ 7.00	6.50@ 7.50	5.00@ 6.50
Common	5.00@ 5.50	5.75@ 6.50	5.00@ 6.00	5.75@ 6.50	4.50@ 5.50
Slaughter Lambs and Sheep:					
SPRING LAMBS:					
Choice	.....	.....	8.50@ 9.00	8.60@ 9.00	.....
Good	.....	.....	8.25@ 8.50	8.00@ 8.60	.....
Medium	.....	.....	6.50@ 8.25	7.00@ 8.00	.....
Common (plain)	.....	.....	.....	.....	.....
LAMBS (Wooled):					
Choice	8.50@ 8.75	.....	8.15@ 8.50	8.00@ 8.40	8.10@ 8.35
Good	7.65@ 8.50	.....	7.25@ 8.15	7.50@ 8.00	7.50@ 8.10
Medium	6.65@ 7.65	.....	6.50@ 7.25	6.50@ 7.50	6.50@ 7.50
Common (plain)	5.75@ 6.65	.....	5.50@ 6.50	5.50@ 6.50	5.50@ 6.50
LAMBS (Shorn):					
Choice	7.75@ 8.15	7.50@ 8.00	7.25@ 7.65	7.00@ 7.50	7.40@ 7.65
Good	7.00@ 7.75	6.85@ 7.50	6.50@ 7.25	6.50@ 7.00	6.75@ 7.40
Medium	6.00@ 7.00	6.00@ 6.85	5.50@ 6.50	5.50@ 6.50	6.00@ 6.75
Common (plain)	5.25@ 6.00	5.25@ 6.00	.....	.....	5.00@ 6.00
EWES (Wooled):					
Good-choice	4.25@ 4.75	4.00@ 4.75	3.25@ 4.75	3.25@ 3.75	3.75@ 4.50
Common (plain) & medium	2.50@ 4.25	2.50@ 4.00	1.50@ 3.25	1.75@ 3.25	2.00@ 3.75

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, April 30, 1938, as reported to The National Provisioner:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Company	6,695	2,319	12,874
Swift & Company	2,075	1,891	10,387
Wilson & Co.	3,969	2,409	11,159
G. H. Hammond Co.	1,523	....	....
Shippers	11,561	6,793	16,052
Others	8,039	25,751	2,605

Brennan Packing Co., 487 hogs; Western Packing Co., Inc., 1,680 hogs; Agar Packing Co., 4,139 hogs.

Total: 33,862 cattle; 7,179 calves; 45,469 hogs; 53,077 sheep.

Not including 861 cattle, 368 calves, 32,261 hogs and 11,742 sheep bought direct.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,528	646	2,048	11,129
Cudahy Pkg. Co.	1,481	676	942	7,313
Swift & Company	1,092	709	1,248	5,928
Wilson & Co.	1,490	573	1,035	6,244
Indep. Pkg. Co.	....	....	237	....
Kornblum Pkg. Co.	643	....	....	....
Others	2,467	340	1,035	9,892
Total	9,710	2,944	6,545	40,506

Not including 15,337 hogs bought direct.

OMAHA.

	Cattle. & Calves.	Hogs.	Sheep.
Armour and Company	3,978	3,392	7,450
Cudahy Pkg. Co.	3,764	2,154	6,019
Swift & Company	3,323	1,459	6,000
Others	....	8,621	10,669

Cattle and calves: Eagle Pkg. Co., 47; Greater Omaha Pkg. Co., 152; Geo. Hoffmann, 27; Lewis Pkg. Co., 944; Nebraska Beef Co., 495; Omaha Pkg. Co., 140; John Roth & Son, 123; South Omaha Pkg. Co., 119; American Pkg. Co., 51; Lincoln Pkg. Co., 260; Wilson & Co., 1,170.

Total: 14,583 cattle and calves; 15,626 hogs; 30,228 sheep.

Not including 5,003 hogs and 4,042 sheep bought direct.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	1,885	1,525	6,080	6,676
Swift & Company	2,039	1,679	6,967	4,141
Hunter Pkg. Co.	1,234	824	3,579	267
Heil Pkg. Co.	....	....	2,005	....
Krey Pkg. Co.	....	....	2,576	....
Laciede Pkg. Co.	....	....	1,617	....
Sieloff Pkg. Co.	....	....	1,360	....
Shippers	4,773	4,144	12,522	1,055
Others	2,960	1,656	4,328	60
Total	12,891	9,828	41,034	12,199

Not including 1,058 cattle, 5,216 calves, 30,315 hogs and 2,044 sheep bought direct.

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Company	1,230	657	4,864	16,302
Armour and Company	1,346	688	4,438	7,566
Others	1,124	61	893	1,736
Total	3,700	1,406	10,195	25,604

Not including 195 cattle, 984 hogs and 1,148 sheep bought direct.

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,786	166	3,287	2,520
Armour and Company	2,116	106	3,235	2,414
Swift & Company	2,435	133	2,109	1,660
Shippers	3,619	14	5,010	491
Others	316	20	65	....
Total	11,272	439	13,706	7,085

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	1,875	1,026	2,643	1,539
Wilson & Co.	1,643	890	2,680	1,263
Others	701	117	1,050	909
Total	4,219	2,033	6,373	3,711

Not including 51 cattle and 1,457 hogs bought direct.

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,297	739	1,237	2,646
Dold Pkg. Co.	651	100	903	45
Dunn-Ostertag	97	....	....	....
Fred W. Dold.	110	....	392	....
Sunflower Pkg. Co.	52	....	182	....
Pioneer Cattle Co.	....	....	6	....
Rose Pkg. Co.	232	....	....	....
Keefe Pkg. Co.	115	....	....	....
Total	2,554	839	2,620	2,691

Not including 76 cattle and 1,945 hogs bought direct.

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	1,299	119	1,678	11,001
Swift & Company	890	122	1,199	21,097
Cudahy Pkg. Co.	935	72	1,129	1,445
Others	2,203	364	1,148	20,933
Total	5,336	677	5,154	54,476

FORT WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,315	807	1,877	12,346
Swift & Company	2,402	1,120	1,885	13,438
City Pkg. Co.	170	82	412	....
Blue Bonnet Pkg. Co.	231	121	272	....
H. Rosenthal Pkg. Co.	118	28	90	10
Total	5,236	2,158	4,465	25,794

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	2,166	6,489	8,327	1,054
Omaha Pkg. Co., Chi.	99	....	....	....
Armour and Company Mil.	893	3,215	....	....
N. Y. B. D. M. Co.	40	....	....	....
Shippers	109	25	113	13
Others	859	948	21	151
Total	4,076	10,677	8,461	1,218

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan Co.	1,190	754	9,290	1,855
Armour and Company	794	93	2,125	....
Hilgemeier Bros.	7	....	768	....
Stumpf Bros.	....	....	135	....
Meier Pkg. Co.	69	5	279	....
Stark & Wetzel	131	12	417	....
Wabnitz and Deters.	38	134	263	55
Maass Hartman Co.	37	19	....	....
Shippers	3,193	2,487	20,736	4,598
Others	801	116	249	237
Total	6,260	3,620	34,262	6,745

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company	2,968	2,880	8,191	1,174
Cudahy Pkg. Co.	1,253	1,971	....	318
Swift & Company	4,784	4,929	11,107	2,664
M. Rifkin Pkg. Co.	377	41	....	....
United Pkg. Co.	2,053	508	....	....
Others	1,000	....	....	....
Total	12,435	10,329	19,298	4,156

Not including 76 cattle, 252 calves, 3,119 hogs and 944 sheep bought direct.

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons.	....	58	....	369
E. Kahn's Sons Co.	450	567	9,206	55
Lohrey Packing Co.	3	....	236	....
H. H. Meyer Pkg. Co.	10	....	4,228	....
J. Schlachter's Sons.	151	220	....	70
J. & F. Schroth P. Co.	29	....	3,228	....
J. F. Stegner Co.	281	453	....	2
Shippers	184	357	4,132	....
Others	1,367	757	181	421
Total	2,475	2,412	21,211	917

Not including 892 cattle, 27 calves, 2,661 hogs and 648 sheep bought direct.

RECAPITULATION.

CATTLE.

	Week ended April 30.	Prev. week.	Cor. week, 1937.
Chicago	33,862	32,821	40,196
Kansas City	9,710	10,631	14,285
Omaha*	14,583	14,823	15,803
East St. Louis	12,891	11,649	12,010
St. Joseph	3,700	3,310	4,854
Sioux City	11,272	10,995	5,666
Oklahoma City	4,219	3,965	4,416
Wichita	2,554	3,191	3,506
Denver	5,336	4,999	6,332
St. Paul	12,435	13,866	9,413
Milwaukee	4,076	4,412	5,192
Indianapolis	6,260	6,832	7,324
Cincinnati	2,475	2,459	2,886
Ft. Worth	5,236	5,709	....
Total	128,609	129,662	131,883

*Cattle and calves.

HOGS.

	Week ended April 30.	Prev. week.	Cor. week, 1937.
Chicago	45,469	40,218	46,812
Kansas City	6,545	5,934	4,766
Omaha	15,626	15,499	14,974
East St. Louis	41,034	35,035	42,951
St. Joseph	10,195	8,070	7,278
Sioux City	13,706	13,224	7,340
Oklahoma City	6,373	6,006	4,973
Wichita	2,620	2,627	2,841
Denver	5,154	5,004	6,117
St. Paul	19,298	17,601	23,989
Milwaukee	8,461	7,523	8,178
Indianapolis	34,262	28,035	30,928
Cincinnati	22,211	15,391	16,246
Ft. Worth	4,465	4,392	....
Total	235,419	204,559	217,393

SHEEP.

	Week ended April 30.	Prev. week.	Cor. week, 1937.
Chicago	53,077	48,173	35,080
Kansas City	40,506	28,075	39,688
Omaha	30,228	33,112	9,939
East St. Louis	12,199	9,927	45,864
St. Joseph	25,604	22,949	18,162
Sioux City	7,085	9,898	3,478
Oklahoma City	3,711	1,932	2,884
Wichita	2,691	3,092	6,967
Denver	54,476	49,574	30,499
St. Paul	4,156	4,229	2,247
Milwaukee	1,218	565	788
Indianapolis	6,745	6,558	2,353
Cincinnati	917	674	2,478
Ft. Worth	25,794	28,269	....
Total	268,407	247,027	200,427

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., April 25	13,560	1,885	18,052	7,486
Tues., April 26	6,105	2,632	16,300	7,758
Wed., April 27	9,751	1,282	10,752	10,501
Thurs., April 28	4,457	1,888	12,948	14,095
Fri., April 29	735	303	12,259	15,016
Sat., April 30	300	....	6,000	5,000
Total this week	34,908	7,490	76,311	59,857
Previous week	34,205	8,265	64,022	47,216
Year ago	41,139	9,710	67,517	57,452
Two years ago	44,075	8,404	71,699	38,988

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., April 25	3,577	154	1,679	3,843
Tues., April 26	2,281	169	598	3,011
Wed., April 27	3,279	130	619	1,067
Thurs., Apr. 28	1,934	113	1,290	3,726
Fri., April 29	490	145	2,257	3,274
Sat., April 30	100	....	....	500
Total this week	11,661	711	6,443	16,321
Previous week	8,610	288	4,459	11,653
Year ago	10,506	301	8,259	13,324
Two years ago	9,904	536	6,990	7,271

APRIL AND YEAR RECEIPTS.

Receipts thus far this month and 1938 to date with comparisons:

	April		Year	
	1938.	1937.	1938.	1937.
Cattle	135,424	156,715	633,074	657,542
Calves	31,058	36,315	114,846	131,184
Hogs	274,051	316,188	1,469,989	1,556,621
Sheep	239,092	222,745	970,575	872,423

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended April 30.	$ 8.65	$ 8.05	$5.25	$ 8.45
Previous week	8.60	8.40	5.10	8.20
1937	10.85	10.05	5.75	12.40
1936	8.25	10.25	5.85	11.25
1935	11.40	8.95	4.00	7.75
1934	7.00	3.70	4.70	9.85
1933	5.25	3.90	2.35	5.85
Avg., 1933-1937	$8.55	$7.35	$4.55	$9.40

SUPPLIES FOR CHICAGO PACKERS.

	Cattle.	Hogs.	Sheep.
Week ended April 30	23,247	69,868	43,536
Previous week	25,490	59,430	35,207
1937	30,623	58,181	45,167
1936	34,077	64,534	30,331
1935	19,040	63,776	42,385
1934	31,691	110,600	46,100

HOG RECEIPTS, WEIGHTS AND PRICES.

	No. rec'd.	Av. wt., lbs.	Prices Top.	Prices Av.
*Week ended April 30.	76,300	249	$ 8.45	$ 8.05
Previous week	64,022	247	9.00	8.40
1937	67,517	238	10.40	10.05
1936	71,049	250	10.85	10.25
1935	69,385	244	9.25	8.95
1934	114,537	233	3.95	3.70
1933	136,791	252	4.10	3.90
Avg., 1933-1937	92,000	243	$7.70	$7.35

*Receipts and average weights estimated.

CHICAGO HOG SLAUGHTERS.

Hog slaughters at Chicago under federal inspection for week ending Friday, April 29, 1938.

Week ended April 29	74,418
Previous week	62,913
Year ago	72,375
1936	70,600

CHICAGO HOG PURCHASES.

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, May 5, 1938:

	Week ended May 5.	Prev. week.
Packers' purchases	36,516	88,994
Direct to packers	33,283	25,750
Shippers' purchases	6,793	5,516
Total	76,592	80,260

U. S. INSPECTED HOG KILL

At 8 points for the week ended April 29, 1938:

	Week ended April 29.	Prev. week.	Cor. week, 1937.
Chicago	74,418	62,913	72,375
Kansas City, Kansas	20,064	16,395	18,371
Omaha	16,085	13,340	16,108
St. Louis & East St. Louis	50,688	42,878	50,119
Sioux City	10,619	7,792	8,323
St. Joseph	10,220	7,701	9,619
St. Paul	27,193	20,835	25,584
N. Y., Newark and J. C.	40,819	32,187	44,446
Total	250,106	204,041	244,945

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended April 30, 1938.

CATTLE.

	Week ended April 30.	Prev. week.	Cor. week, 1937.
Chicago	23,162	24,542	30,151
Kansas City	12,654	13,728	18,786
Omaha*	13,544	14,897	15,060
East St. Louis	8,118	8,095	15,904
St. Joseph	4,979	4,762	5,617
Sioux City	8,078	8,251	4,496
Wichita*	3,469	4,520	5,289
Fort Worth	5,236	5,709	....
Philadelphia	1,844	1,558	2,173
Indianapolis	1,211	2,273	2,621
New York & Jersey City	9,255	7,727	9,818
Oklahoma City*	6,308	5,902	6,872
Cincinnati	5,370	3,141	3,430
Denver	4,405	4,160	4,447
St. Paul	11,435	17,601	9,077
Milwaukee	3,890	4,043	3,647
Total	122,953	130,909	137,388

*Cattle and calves.

HOGS.

Chicago	74,418	62,913	72,375
Kansas City	20,064	16,395	18,371
Omaha	16,085	13,676	16,108
East St. Louis	50,688	42,878	50,119
St. Joseph	10,220	8,801	9,619
Sioux City	10,619	9,279	8,323
Wichita	4,665	3,981	4,517
Fort Worth	4,465	4,392	....
Philadelphia	13,720	11,860	16,925
Indianapolis	9,854	6,742	7,945
New York & Jersey City	41,292	38,881	44,446
Oklahoma City	7,830	7,256	5,972
Cincinnati	18,564	18,606	12,556
Denver	4,942	5,046	6,048
St. Paul	27,193	20,835	25,584
Milwaukee	8,456	7,512	8,183
Total	323,075	278,553	307,091

SHEEP.

Chicago	48,767	41,669	47,062
Kansas City	40,506	28,075	39,688
Omaha	23,332	20,995	20,707
East St. Louis	11,144	8,927	20,232
St. Joseph	25,016	23,318	19,416
Sioux City	6,900	9,063	3,746
Wichita	2,691	3,092	6,967
Fort Worth	25,794	28,269	....
Philadelphia	3,435	2,700	3,532
Indianapolis	2,992	2,132	981
New York & Jersey City	64,270	51,649	47,879
Oklahoma City	3,711	1,932	2,884
Cincinnati	1,929	1,201	1,379
Denver	6,878	6,843	7,536
St. Paul	4,156	4,229	2,247
Milwaukee	1,218	565	778
Total	272,739	234,659	225,034

LIVESTOCK COST AND YIELD

Average cost, yield and weight of livestock slaughtered under federal inspection, March, 1938, with comparisons:

	Mar., 1938.	Feb., 1938.	Mar. 1937.
Average cost per 100 lbs.:			
Cattle	$6.91	$6.36	$ 7.65
Calves	7.93	8.18	7.89
Swine	8.95	8.26	9.99
Sheep and lambs	8.27	7.23	10.99
Average yields, per cent:			
Cattle	54.30	54.26	53.05
Calves	59.15	57.68	58.67
Swine	75.48	75.21	75.08
Sheep and lambs	46.26	46.28	45.91
Average live weight, lbs.:			
Cattle	927.00	929.59	912.45
Calves	163.29	174.07	165.09
Swine	227.64	228.45	219.64
Sheep and lambs	91.16	90.62	89.57

PACIFIC COAST LIVESTOCK

Receipts five days ended April 29:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles	5,828	1,106	1,949	1,103
San Francisco	870	110	1,850	565
Portland	3,175	255	4,185	2,800

DIRECTS—Los Angeles: Cattle, 27 cars; calves, 0 cars; hogs, 104 cars; sheep, 16 cars. San Francisco: Cattle, 305 head; calves, 115 head; hogs, 1,630 head; sheep, 2,400 head. Portland: Hogs, 879 head.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

WESTERN DRESSED MEATS.

		NEW YORK.	PHILA.	BOSTON.
STEERS, carcass	Week ending April 30, 1938	9,178½	2,758	2,544
	Week previous	9,534	2,451	2,619
	Same week year ago	9,371	2,958	2,560
COWS, carcass	Week ending April 30, 1938	769	828	2,145
	Week previous	797	662	2,097
	Same week year ago	1,491	1,332	2,276
BULLS, carcass	Week ending April 30, 1938	212	440	22
	Week previous	291	519	1
	Same week year ago	324	469	35
VEAL, carcass	Week ending April 30, 1938	10,503	2,638	1,074
	Week previous	13,917½	2,364	770
	Same week year ago	13,128	2,436	1,197
LAMB, carcass	Week ending April 30, 1938	34,830	13,698	14,405
	Week previous	41,995	13,708	12,992
	Same week year ago	43,742	16,976	15,433
MUTTON, carcass	Week ending April 30, 1938	2,286	505	870
	Week previous	2,056	491	331
	Same week year ago	3,323	483	828
PORK CUTS, lbs.	Week ending April 30, 1938	1,594,527	420,672	215,237
	Week previous	1,958,000	393,987	283,447
	Same week year ago	1,618,022	368,353	294,377
BEEF CUTS, lbs.	Week ending April 30, 1938	467,489	....	....
	Week previous	488,060	....	....
	Same week year ago	494,841	....	....

LOCAL SLAUGHTERS.

CATTLE, head	Week ending April 30, 1938	9,255	1,884	....
	Week previous	7,727	1,558	....
	Same week year ago	9,818	2,173	....
CALVES, head	Week ending April 30, 1938	15,384	2,661	....
	Week previous	13,690	2,543	....
	Same week year ago	15,902	3,724	....
HOGS, head	Week ending April 30, 1938	41,292	13,720	....
	Week previous	38,881	11,860	....
	Same week year ago	43,663	16,925	....
SHEEP, head	Week ending April 30, 1938	64,270	3,435	....
	Week previous	51,649	2,700	....
	Same week year ago	47,879	3,532	....

RECEIPTS AT CHIEF CENTERS

Week ended April 30, 1938:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended April 30	168,000	303,000	326,000
Previous week	173,000	270,000	302,000
1937	196,000	292,000	368,000
1936	197,000	320,000	324,000
1935	153,000	268,000	313,000

At 11 markets:	Hogs.
Week ended April 30	243,000
Previous week	224,000
1937	220,000
1936	252,000
1935	220,000
1934	405,000
1933	443,000
1932	407,000

At 7 markets:	Cattle.	Hogs.	Sheep.
Week ended April 30	120,000	195,000	193,000
Previous week	119,000	178,000	172,000
1937	124,000	173,000	203,000
1936	143,000	215,000	177,000
1935	109,000	187,000	222,000
1934	171,000	351,000	184,000
1933	139,000	375,000	216,000
1932	134,000	355,000	220,000

APRIL HOGS WERE HEAVY

Average weight and cost of hogs at six large markets during April, 1938, and April a year ago follow:

	Apr. average weight. 1938. lbs.	1937. lbs.	Apr. average cost. 1938.	1937.
Chicago	253	243	$8.28	$9.97
Kansas City	227	215	8.07	9.75
Omaha	262	230	7.73	9.67
E. St. Louis	217	211	8.27	10.00
St. Paul	241	216	7.98	9.69

At the eight large markets, hog slaughter under federal inspection for the four weeks ended April 29, 1938, totaled 893,239 head.

HOG WEIGHTS AND COSTS

Average weight and cost of hogs at 11 principal markets, March, 1938:

	Mar., 1938. Wt., Lbs.	Mar., 1938. Cost Per Cwt.	Feb., 1938. Wt., Lbs.	Feb., 1938. Cost Per Cwt.	Mar., 1937. Wt., Lbs.	Mar., 1937. Cost Per Cwt.
Chicago	257	$9.12	247	$8.33	245	$10.11
East St. Louis	219	8.99	225	8.45	217	10.10
Kansas City	231	8.87	228	8.16	222	9.93
Omaha	256	8.71	241	7.93	227	9.80
Sioux City	262	8.71	249	7.93	230	9.79
South St. Joseph	232	8.83	228	8.12	220	9.87
South St. Paul	235	8.69	235	7.94	210	9.81
Cincinnati	212	9.23	217	8.82	207	10.19
Denver	223	9.05	227	8.26	221	9.85
Fort Worth	209	8.30	213	7.79	200	9.35
Wichita	231	8.78	227	8.04	229	9.80

ST. LOUIS HOGS IN APRIL

Receipts, weights and range of top prices for hogs at National Stock Yards, Ill., for April, 1938, with comparisons, are reported by H. L. Sparks & Co. as follows:

	Apr., 1938.	Apr., 1937.
Receipts, head	188,121	221,027
Average weight, lbs.	217	211
Top prices:		
Highest	$8.85	$10.50
Lowest	8.00	10.00
Average cost	8.27	10.00

Watch "Wanted" page for bargains in equipment and supplies for the meat plant.



YARDSTICK

OF QUALITY IN THE FOOD BUSINESS

Unfailing purity has made Worcester Salt the yardstick of quality in the food industry—*because you can't cut corners on salt without risking the quality of foodstuffs.*

It takes only the slightest amount of impurities in salt to mar results in your finished product. Safeguard the quality of your products. Standardize on Worcester Salt. Write for samples and laboratory analysis. Worcester Salt Co., *America's oldest refiners of pure salt,* 40 Worth St., New York, U. S. A.

Worcester Salt

A HIGH QUALITY NITRITE *means* A HIGH QUALITY CURE

With the introduction of new curing formulas that have reduced the curing time of meats, Solvay Nitrite of Soda has become increasingly important to the meat packer. Present day formulas require a dependable Nitrite of Soda in the cure to insure accuracy and uniformity of the cure at all times.

Solvay Nitrite of Soda has consistently demonstrated its dependability in packing houses. It is used throughout the meat industry wherever high quality meats are produced. Whether you use Nitrite of Soda as a straight cure or in a curing salt, be certain that you are using *Solvay* Nitrite of Soda. It is approved by the U. S. Department of Agriculture, and the B. A. I., and conforms to all U. S. Pharmaceutical specifications. Write for complete information.

SOLVAY
TRADE MARK REG. U. S. PAT. OFF.

NITRITE OF SODA

SOLVAY SALES CORPORATION
Alkalies and Chemical Products Manufactured by The Solvay Process Company
40 RECTOR STREET NEW YORK

BRANCH SALES OFFICES:

Boston	Cincinnati	New Orleans	Pittsburgh
Charlotte	Cleveland	New York	St. Louis
Chicago	Detroit	Philadelphia	Syracuse

NO

PITH, NO FIBRE!

Dry Essence of Natural Spices dissolves completely because all pith, fibre, and foreign matter is removed. Only the finest ingredients that definitely contribute to the high quality standard of STANGE Products are used in this flavorful and uniform seasoning. Start using Dry Essence of Natural Spices at once. Write for generous free samples!

WM. J. STANGE CO.
2536-40 W. MONROE ST., CHICAGO
Western Branches: 923 E. 3rd St., Los Angeles; 1250 Sansome St., San Francisco. In Canada: J. H. Stafford Industries, Ltd. 24 Hayter St., Toronto, Ont.

Up and Down THE MEAT TRAIL

Meat Packing 40 Years Ago

(From The National Provisioner, May 7, 1898.)

World stock of lard decreased 46,500 tierces during April, 1898, and totaled 309,000 tierces, against 543,000 tierces a year earlier. Stocks of meat also declined during the month.

Santa Fe R. R. reduced packinghouse product rates from Missouri river points to Chicago, effective May 5, 1898. The rate was reduced to 10c, which was 2c less than the reduced tariff put into effect by the Missouri Pacific a few days earlier.

Cudahy Packing Co., South Omaha, was running its glycerine plant to capacity, producing approximately 2,500 lbs. of crude glycerine daily. Military needs as a result of Spanish-American war activities increased the demand for glycerine.

William Green & Sons and Chas. Wolff Packing Co., Topeka, Kan., secured contract for furnishing Kansas Spanish-American war volunteers with provisions, amounting to $600 per day.

Plant of the Danahy Packing Co., Buffalo, N. Y., was destroyed by fire with an estimated loss of $60,000. Some 1,800 dressed hogs were among the products destroyed.

Meat Packing 25 Years Ago

(From The National Provisioner, May 10, 1913.)

Underwood tariff bill, which passed the House and was sent to the Senate, put meats on the free list, but imposed a 10 per cent duty on cattle.

Cincinnati Meat Packers' & Butchers' Association was formed under the rules of the chamber of commerce of Cincinnati to take the place of the obsolete Provision Dealers' and Pork Packers' Association. Officers of the new organization were Harry W. Maescher, president; Elmore Schroth and John Hoffman, vice-presidents; Charles E. Roth, secretary; George Zehler, treasurer. Members of the executive committee were Fred Schroth, Richard Ryan, Jacob Vogel, Leo Blum and Charles Buehler.

Samuel H. Fletcher, for many years president and manager of the Coffin-Fletcher Packing Co., Indianapolis, Ind., sold his interest in the company to Kingan & Co., who remodelled the plant for a cold storage warehouse. Coffin-Fletcher company was established in 1840.

At a meeting of the board of directors of Armour and Company Arthur Meeker and R. J. Dunham were elected vice-presidents. Up to that time the company had but one vice-president, C. W. Armour of Kansas City.

S. Gibson Sinclair, chairman, board of directors, T. M. Sinclair & Co., Ltd., Iowa packers, died in Liverpool, England, early in May, 1913.

Kohrs Packing Co. planned a 3-story addition to its plant at Davenport, Ia.

Swift & Company completed a new branch house at Chester, Pa.

Charles E. Knowles, manager of the St. Louis, Mo., plant of Morris & Co., died at the age of 40 years.

Chicago News of Today

President J. S. McLean of Canada Packers, Ltd., Toronto, Canada, visited in Chicago during the week.

Clinton J. Haskell, president, Beatrice Creamery Co., and Nelson A. Emmertz, president, and J. H. Edmondson, vice president, Chicago Cold Storage Warehouse Co., were elected to membership in the Chicago Board of Trade recently.

President W. R. Sinclair, Kingan & Co., Indianapolis, Ind., was in Chicago during the week.

President R. H. Cabell, Armour and Company, a director of the Illinois Chamber of Commerce and the Illinois Manufacturers' Association, attended the annual meeting of the Chamber of Commerce of the United States in Washington this week.

Samuel Slotkin, president, Hygrade Food Products Corp., New York City, spent a day in Chicago this week.

Oscar G. Mayer, president, Oscar Mayer & Co., and Harvey G. Ellerd, vice president, Armour and Company, were delegates of the Chicago Association of Commerce to the annual meeting of the Chamber of Commerce of the United States in Washington this week. Mr. Mayer is president of the Chicago association and Mr. Ellerd a director and chairman of the executive committee.

Armour and Company executives who attended the opening of the company's plant at Lexington, Ky., leased from the Kentucky Independent Packing Co., included E. E. Evans, general manager of



PURPLE WINNER AT FRISCO SHOW

At the 11th annual Interstate Junior Livestock Show, held at Union Stock Yards, South San Francisco, Cal., Verl Anderson, Tremonton, Utah, exhibited the grand champion of the show. This was an 820-lb. Hereford which netted his young owner $787.20. W. F. Roberts & Sons, San Francisco, were the buyers. H. J. Gramlich, professor of animal husbandry at the University of Nebraska, judged the baby beef and is shown (left) presenting ribbon to the winner.



C. D. REVERSIBLE PLATES

CAN BE USED ON TWO SIDES *EQUAL TO* TWO PLATES FOR THE PRICE OF *ONE!*

O. K. KNIVES *with changeable blades*

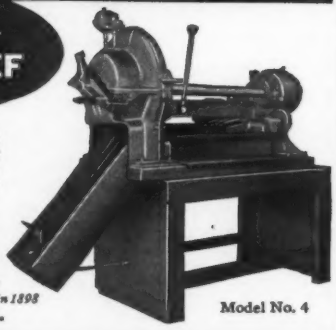
C. D. TRIUMPH KNIVES—
all four blades in a single unit

Their superiority is an established fact. • Send for price list and circular.

THE SPECIALTY MFRS. SALES CO.
2021 Grace Street, Chicago, Illinois

Quick Change COMBINATION U-S BERKEL SLICER

BACON— DRIED BEEF



Designed for small space. Changes in few moments from slicing 400 slices of Dried Beef per minute to slicing Bacon any desired thickness.

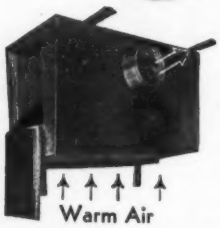
Send for details about the Model No. 4 and the Heavy Duty Bacon Slicer.

U. S. SLICING MACHINE CO.
Originators of Slicing Machines in 1898
La Porte, Ind., U. S. A.

Model No. 4

THEURER ICEFIN Refrigeration

The MODERN METHOD *of* TRUCK COOLING



Operates on forced-circulation principle; insures positive absence of hot spots in body. Operates off truck battery. Economical to use; highly efficient. Now being used by leading packers. Four sizes fill all needs.

Write for details!

THEURER WAGON WORKS, Inc. New York, N. Y. North Bergen, N. J.
Builders of Commercial Insulated and Refrigerated Bodies



If your plant is located in one of these states

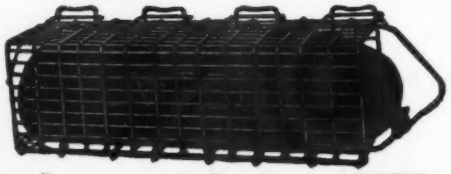
IT WILL PAY YOU TO COME TO

GEREKE-ALLEN CARTON CO.

for your carton requirements

1701 Chouteau Ave., St. Louis, Mo.

SALES APPEAL



Your Product is at Its Best from—UNITED—

STAINLESS STEEL MOLDS

We also manufacture Stainless Steel Bacon Hangers—both molds and hangers manufactured with pure tin finish.

UNITED STEEL & WIRE CO.
BATTLE CREEK • • • • MICHIGAN
Chicago Representative: Best & Donovan, Inc., 332 S. Michigan Ave.

Use NEVERFAIL

"The Man You Know" *THE PERFECT CURE*

for making the *best* in Sausage, Hams and Bacon



Canadian Sales Office: 159 Bay St., Toronto

H. J. MAYER & SONS CO.
6819-27 S. Ashland Avenue, Chicago, Illinois
CANADIAN PLANT WINDSOR ONTARIO

F. C. ROGERS, INC.

NINTH AND NOBLE STREETS
PHILADELPHIA

BROKER PACKINGHOUSE PRODUCTS

HARRY K. LAX, *General Manager*

Member of New York Produce Exchange and Philadelphia Commercial Exchange

plants; F. D. Green, plants personnel manager; Walter Netsch, assistant to the vice president in charge of beef and small stock; W. L. McCaslin of the engineering staff and John A. McKee, general counsel.

George N. Meyer, long associated with meat packing in the Pittsburgh area, visited in Chicago this week, as part of the reception committee for a new granddaughter.

C. M. Berard, president of C. M. Berard Co., Green Bay, Wis., was a visitor at the office of THE NATIONAL PROVISIONER DAILY MARKET SERVICE and in other trade circles.

Orville E. Droege has been appointed manager of the dairy and poultry department of Swift & Company, succeeding W. F. Jackson, who retired after 38 years of service with the company. Mr. Droege entered Swift service in 1914 in the accounting department. After war service he worked in Harold H. Swift's office for two years. He has been connected with the poultry and dairy department for the past 15 years.

New York News Notes

Visitors to New York last week included Leo Nejelski, advertising manager; B. C. Thayer, purchasing department, and J. Liston, dairy and poultry department, Swift & Company, Chicago. Another visitor was O. A. Brouer, automobile department, who drove the Swift float from Chicago that participated in the pre-view motorcade of the New York World's Fair and also engineered it through New York and Long Island to the site of the 1938 fair.

Thirty-second annual convention of the American Spice Trade Association will be held at Hotel Astor, New York City, on May 9, 10 and 11. The convention will begin Monday with an informal gathering and outing. Grinders' and dealers' sections will meet on Tuesday and the "Spice for Flavor" luncheon, tendered by the association to members, non-members, friends, writers and radio artists will be held on that day. Brokers' section and the annual meeting and banquet and election will be held on Wednesday.

After spending more than a year at the company's New York Produce Exchange office, A. S. Burgess was transferred to Swift & Company's soap department at East Cambridge, Mass., effective April 30. Mr. Burgess has been with Swift & Company for about 12 years.

The 26th annual meeting of the Manhattan Sanitary Inspection Association was held on April 26 in the rooms of the association, 441 Lexington ave., New York, at which time all officers were reelected. They are: chairman, H. L. Skellinger, general manager, Wilson & Co.; vice-chairman, W. K. Reardon, general manager, New York Butchers Dressed Meat Co.; secretary-treasurer, W. F. Schmidlein, superintendent's office, United Dressed Beef Co. Executive committee of the association, in addition to the officers, includes H. S. Price, vice-president, United Dressed Beef Co., and Edward Shute, superintendent, Wilson & Co.

Countrywide News Notes

Harold J. Murphy, John J. Felin & Co., Philadelphia, and Miss M. Katherine McAvoy, daughter of the late U. S. attorney Charles D. McAvoy, were married in Norristown, Pa., on April 23 and are honeymooning in Florida. The bridegroom is the son of Joseph E. Murphy, president of the Felin Company, and an operating executive at the plant.

Eighth annual Northern Ohio wholesale and retail meat dealers' golf stag will be held June 12 at Highland Country Club, Canton, O., on U. S. Route 62. Anyone wishing to enter or attend should write G. W. Jacobs, Canton Provision Co., or J. W. Durkin, Box 283, Canton, O., for reservations before June 5.

Leonard Hartigan, formerly of the National Hotel Management Co., and for the past year and a half buyer for the Nicollet hotel in Minneapolis, has joined the sales organization of Pfaelzer Brothers, purveyors of meats, Chicago. He will make his headquarters in Minneapolis, where he has many friends in the trade.

C. D. Good is now plant superintendent at the Columbus Packing Co. plant of Armour and Company, Columbus, O. He was formerly superintendent at the company's So. St. Joseph unit.



STEEL CONTAINER LEADERS

Stevens A. Bennett (left) has been elected chairman of the board and general manager of Wilson & Bennett Mfg. Co., Chicago, manufacturers of steel pails and drums for the food and chemical industries. H. M. Gustafson (right) was elected president, leaving the vice-presidency of the Northern Trust Co. to take the position.

Mr. Bennett, son of the founder of the business and associated with it since 1910, has seen the business grow from a small sheet metal shop to one of the largest producers of steel container specialties in the country.

Robert O. Lindsey is superintendent of the Swift & Company plant at Marshalltown, Ia., recently acquired from Roberts & Oake. He is a graduate of Purdue University and entered Swift service in 1923. He was in the general superintendent's office at Chicago until his recent transfer to the plant at Marshalltown.

H. L. Willis and Son has opened a new meat packing plant at Big Stone Gap, Va., to serve Wise county trade.

Acceptance of Red Heart dog food of John Morrell & Co. has been so pronounced in the British Isles that the company has announced plans for construction of a manufacturing unit at the plant of its subsidiary, A. W. Foster & Co., Ltd., in Lincolnshire. Red Heart will be made in England when the plant is completed.

Robert Vincent and associates plan to form a meat packing company and construct a plant at Clarksdale, Miss.

Modernized Hattiesburg, Miss., branch house of Swift & Company was formally opened on April 27 and the thirtieth anniversary of the branch celebrated at the same time.

H. R. Stephens, formerly connected with a large packer in New England, is now associated with the Jacob Dold Packing Co., Buffalo, N. Y.

J. L. Devaney, Armour Leather Co., Boston, was elected chairman of the committee of the Boston Tanners' Council Associates which serves the New England territory.

Paul W. Drauschke, East Cambridge branch; Chris Fischer, Sioux Falls, S. D., plant, and Harley J. Farnsworth, Ottumwa office, John Morrell & Co., have just completed 25 years in the meat packing industry and are eligible for the service award of the Institute of American Meat Packers.

Ambrose E. Cates, jr., has been transferred from Cleveland and made general manager of the Hygrade Food Products Corp. plant at Fostoria, O.

George E. Robertson, sales manager, Cudahy Packing Co., Denver, Colo., has been elected a director of Western Stock Show Association, which stages the National Western Stock Show at Denver. He succeeds Harry O'Grady of the same firm who has left the city.

Jules Johnson, formerly of Chicago, is the new manager of the plant of Armour and Company at Lexington, Ky., leased from the Kentucky Independent Packing Co. Noval Aleson of Lexington will be in charge of operations.

Traverse City Wholesale Provision Co. has been formed by William Kinde and George M. Weeks at Traverse, Mich. It succeeds the branch of the Nichols-Foss Packing Co. at that point. Mr. Kinde has been connected with the wholesale and retail meat business in Michigan and has also been a cattle buyer. Mr. Weeks has been connected with several Michigan packing companies in a supervisory capacity and has been active in the poultry and egg business in that area.

EGG AND POULTRY SUPPLY

Supplies of poultry on farms and in storage were reported as "quite low" this spring by the U. S. Bureau of Agricultural Economics. The into-storage movement of eggs during April, the seasonal peak of receipts, was low compared with 1937. Eggs are expected to be less plentiful than last year and prices higher. Poultry prices are expected to decline this summer below the level of 1937.

NEWS OF THE RETAILERS

Martin Harshbarger has sold his meat business at Mt. Pleasant, Ia., to J. E. Leeper.

Christ Larson has opened a meat market at Evan, Minn.

Gus Hitler, jr., will open a meat market at Monticello, Minn.

A meat business will be established at Raymond, Minn., by William Condon.

Reinhart Kramlich has succeeded Oscar Knudson in the meat business at Mound City, S. Dak.

Fred Rugg will open a meat store at 2700 W. Lisbon ave., Milwaukee.

Noll Bros. & Co. has added a meat department to its store at Bethany, Mo. A refrigerated meat counter has been installed.

C. W. Pease has purchased the meat business of H. M. Brunegraf, 2200 Thorndile ave., Seattle.

C. S. Orwig will open a meat market at Salem, Ore.

Edward Salo has entered the meat business at Tolt, Wash.

Meat market of James Greaves at Toston, Mont., was damaged $7,000 by fire.

Ed Haugland has disposed of his meat market business at Clear Lake, Ia.

A. B. Deers sold his meat and grocery business at West Point, Ia., to Lawrence Seber.

Otto Horns, meat dealer, 418 Bettrami ave., Bemidji, Minn. has sold his business to George Kusba.

David Sapera, Mike Siegal and George Hecker will open a meat business at 2009 First ave., Hibbing, Minn.

William J. Wegner, jr., has taken over the Wegner Brothers meat business at Raymond, Minn.

Franz and Keindel, 108 7th ave., St. Paul, Minn., are building an addition to their meat market.

Ed Stern has taken over the B. & H. Meat market at Lewistown, Mont.

Hopkins Food Store, 417 W. 3rd st., Grand Island, Neb., is adding a meat department.

B. C. Kreline and Leo Girimonte have opened a new meat department at 2201 Market st., San Francisco.

Joe Sickler has sold his meat business in West Liberty, Ia., to F. H. Shuman.

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on May 5, 1938.

Fresh Beef:	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
STEERS, Choice:				
400-500 lbs.[1]	$14.00@15.00	.....	$14.50@15.50	.....
500-600 lbs.	14.00@15.00	.....	14.50@15.50	$15.00@16.00
600-700 lbs.	14.00@15.00	$14.50@15.00	14.50@15.50	15.00@16.00
700-800 lbs.	14.00@15.00	14.50@15.50	14.50@15.50	.....
STEERS, Good:				
400-500 lbs.[1]	13.50@14.00	.....	13.50@14.50	.....
500-600 lbs.	13.50@14.00	.....	13.50@14.50	14.00@15.00
600-700 lbs.	13.50@14.00	14.00@14.50	13.50@14.50	14.00@15.00
700-800 lbs.	13.50@14.00	14.00@14.50	13.50@14.50	.....
STEERS, Medium:				
400-500 lbs.[1]	13.00@13.50	.....	12.50@13.50	13.50@14.00
600-700 lbs.	13.00@13.50	13.00@14.00	12.50@13.50	13.50@14.00
STEERS, Common (Plain):				
400-600 lbs.[1]	12.50@13.00	.....	.....	.....
COWS (all weights):				
Choice	.....	.....	.....	.....
Good	11.50@12.00	12.50@13.00	12.50@13.00	13.00@13.50
Medium	11.00@11.50	12.00@12.50	12.00@12.50	12.00@13.00
Common (plain)	10.50@11.00	11.50@12.00	11.50@12.00	11.00@12.00
Fresh Veal and Calf:				
VEAL (all weights)[2]:				
Choice	13.00@14.00	14.00@16.00	14.00@16.00	14.00@15.00
Good	11.50@13.00	12.50@14.00	12.00@14.00	12.00@14.00
Medium	10.50@11.00	11.00@12.50	11.00@12.00	11.00@12.00
Common (plain)	9.50@10.50	10.00@11.00	10.00@11.00	10.00@11.00
Fresh Lamb and Mutton:				
SPRING LAMB (all weights):				
Choice	19.00@21.00	20.00@22.00	18.00@21.00	21.00@22.00
Good	17.00@19.00	19.00@21.00	17.50@20.00	20.00@21.00
Medium	16.00@17.00	18.00@19.00	17.00@18.00	18.00@20.00
Common (plain)	15.00@16.00	17.00@18.00	16.00@17.00	17.00@18.00
LAMB, Choice:				
38 lbs. down	17.00@18.00	19.00@20.00	18.00@18.50	.....
39-45 lbs.	16.50@17.50	18.00@19.00	17.00@18.00	18.50@19.00
46-55 lbs.	16.00@17.00	17.50@18.00	16.50@17.00	18.00@18.50
LAMB, Good:				
38 lbs. down	16.00@17.00	18.00@19.00	17.50@18.00	.....
39-45 lbs.	15.50@16.50	17.50@18.00	16.50@17.50	17.50@18.00
46-55 lbs.	15.00@16.00	17.00@17.50	16.00@17.00	17.00@17.50
LAMB, Medium:				
All weights	14.00@15.00	16.00@17.50	15.50@16.50	16.00@17.00
LAMB, Common (Plain):				
All weights	13.50@14.50	15.00@16.50	14.50@15.50	15.00@16.00
MUTTON (Ewe), 70 lbs. down:				
Good	10.00@11.00	11.00@12.00	11.00@12.50	.....
Medium	8.00@10.00	9.50@11.00	10.00@11.00	.....
Common (plain)	7.00@ 8.00	8.50@ 9.50	9.00@10.00	.....
Fresh Pork Cuts:				
LOINS:				
8-10 lbs.	18.00@19.00	20.50@21.50	20.00@21.00	20.00@21.00
10-12 lbs.	17.00@18.00	20.00@21.00	19.50@20.50	19.50@20.50
12-15 lbs.	16.00@17.00	19.00@20.00	18.50@19.50	18.50@19.50
16-22 lbs.	14.00@15.50	17.50@18.50	.....	17.00@18.00
SHOULDERS, Skinned, N. Y. Style:				
8-12 lbs.	13.00@14.00	.....	14.00@15.00	14.50@15.50
PICNICS:				
6- 8 lbs.	.....	13.50@14.00	.....	.....
BUTTS, Boston Style:				
4- 8 lbs.	16.00@17.00	.....	16.50@18.00	17.00@17.50
SPARE RIBS:				
Half Sheets	11.00@12.00	.....	.....	.....
TRIMMINGS:				
Regular	7.50@ 8.00	.....	.....	.....

[1]Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. [2]"Skin on" at New York and Chicago.

Ericksón Brothers have added a meat department to their store in Alexandria, Minn.

Otto Horns has sold his meat business in Bemidji, Minn., to George Kusba.

Glen H. Spencer has engaged in the meat business at 451 Judah st., San Francisco.

Martin Weber has engaged in the meat business at 5914 San Pablo ave., Oakland, Cal.

Gene Wollper has engaged in the meat business at Cloverdale, Cal.

John Garhart has engaged in the meat business at 1900 P st., Sacramento, Cal.

Calvin B. Stillwell has sold his meat market in Sunnyside, Wash., to Maurice V. Boose.

M. L. Heavilin has engaged in meat business at Lynden, Wash., as Security Market.

RIDE THIS SELLING WAVE



GOING STRONG! Throughout the country, radios, newspapers, store displays, speakers at mass meetings are telling consumers to "Eat more meat!" And everywhere consumers are responding. Ride this selling wave by protecting the uniformly high quality and appetizing flavor of your products with Taylor Control of Temperature and Humidity in your plant. These accurate, dependable Systems cut expense, too.

Let Taylor Control help you make sure consumers will buy—and keep buying—<u>your</u> meats

THE MEAT selling drive is on. It is bringing in increased business. How big will your share of it be?

The answer depends on your products — on whether their uniformly high quality will keep customers buying.

Taylor Control can help you ride the crest of the meat selling wave by making it easier for you to protect product quality, guard flavor and insure appetite-appeal. Wherever temperature and humidity are important during processing, leading packers have found that Taylor Systems provide precise, automatic control. From the production angle, these Systems eliminate spoilage and waste and cut processing costs. And because they're Taylor, they are accurate, dependable and economical *always*.

Long experience with the meat industry is one reason why Taylor can give you this kind of temperature and humidity control. In plants everywhere, the systems Taylor engineers have designed and installed are proving themselves money-savers and sales-makers.

Have you specific temperature and humidity control problems in *your* plant? Whatever they are, get in touch with a Taylor representative for full information on Taylor Systems and how they can help you. Or write Taylor Instrument Companies, Rochester, N. Y. Plant also in Toronto, Canada. Manufacturers in Great Britain—Short & Mason, Ltd., London, England.

• • •

Taylor

Indicating Recording • Controlling

TEMPERATURE, PRESSURE, FLOW *and* LEVEL INSTRUMENTS

BEFORE YOU BUY
Investigate WHAT THESE PACKERS OFFER

Rath's

from the Land O'Corn

BLACK HAWK HAMS AND BACON

PORK - BEEF - VEAL - LAMB

Straight and Mixed Cars of Packing House Products

THE RATH PACKING CO. WATERLOO, IOWA

Hunter Packing Company

East St. Louis, Illinois



Straight and Mixed Cars of Beef and Provisions

NEW YORK OFFICE
410 W. 14th Street

REPRESENTATIVES:
Wm. G. Joyce, Boston
F. C. Rogers, Inc., Philadelphia

THE E. KAHN'S SONS CO.

CINCINNATI, O.

"AMERICAN BEAUTY" HAMS AND BACON

Straight and Mixed Cars of Beef, Veal, Lamb and Provisions

Represented by

NEW YORK	PHILADELPHIA	WASHINGTON	BOSTON
H. L. Woodruff	W. C. Ford	Clayton P. Lee	P. G. Gray Co.
437 W. 13th St.	38 N. Delaware Av.	1108 F. St. S. W.	148 State St.

★ **ESSKAY** ★

QUALITY

BEEF • BACON • SAUSAGE • LAMB
VEAL • SHORTENING • PORK • HAM

The WM. SCHLUDERBERG-T. J. KURDLE CO.

NEW YORK, N. Y. 408 WEST 14th STREET	MAIN OFFICE and PLANT BALTIMORE, MD. 2300 E. BALTIMORE ST.	RICHMOND, VA. HERMITAGE RD. & S. A. L. R. R.
The ESSKAY CO. of NORTH CAROLINA 230 S. Liberty Street, Annex WINSTON SALEM	PHILADELPHIA, PA. 713 CALLOW HILL ST.	WASHINGTON, D.C. 908-14 G ST., N. W.
		ROANOKE, VA. 317 E. Campbell Ave.

HORMEL

GOOD FOOD

Main Office and Packing Plant
Austin, Minnesota



A Real Achievement

POLO

CANNED HAM

Imported from Poland

TRULY A GOOD HAM

Exclusively Imported by

J. S. HOFFMAN CO.

CHICAGO, ILL. NEW YORK, N. Y.

Wilmington Provision Company

TOWER BRAND MEATS

Slaughterers of Cattle, Hogs, Lambs and Calves

U. S. GOVERNMENT INSPECTION

WILMINGTON DELAWARE

Vogt's Liberty Bell Brand

Hams—Bacon—Sausages—Lard—Scrapple

F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

Investigate

Philadelphia Scrapple a Specialty

John J. Felin & Co., Inc.

4142-60 Germantown Ave., Philadelphia, Pa.

New York Branch: 407-09 West 13th St.

HAMS · BACON · LARD · DELICATESSEN

Dold

NIAGARA BRAND

HAMS & BACON

SHIPPERS OF STRAIGHT AND MIXED CARS OF

BEEF-PORK-SAUSAGE-PROVISIONS

BUFFALO - - WICHITA

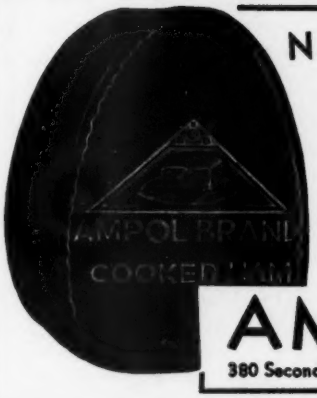
Superior Packing Co.

Price Quality Service

Chicago — St. Paul

DRESSED BEEF
BONELESS BEEF and VEAL

Carlots *Barrel Lots*



NATURE AND HUMAN SKILL combine to give Superb Quality in these imported canned Hams.

Try a Case Today

AMPOL

380 Second Ave., New York, N. Y.

GEO. H. JACKLE

Broker

Offerings Wanted of:
Tankage, Blood, Bones, Cracklings, Hoofs

405 Lexington Ave. New York City

Arbogast & Bastian Company

MEAT PACKERS and PROVISION DEALERS

WHOLESALE SLAUGHTERERS OF

CATTLE, HOGS, SHEEP AND CALVES

U. S. GOVERNMENT INSPECTION ALLENTOWN, PA.

Harry Manaster & Bro.

INCORPORATED

1018-32 W. 37th St., Chicago, U. S. A.

Choicest Sausage Material

Selected Beef Cuts

WHOLESALE MEATS

To Close an Estate

LAND, PLANT AND EQUIPMENT

San Joaquin Valley Meat Co.

About 15 Acres—Located at San Jose, Calif.
47 Miles from San Francisco—41 Miles from Oakland
Serving the San Francisco Bay Region

Fully Equipped for Slaughtering
Cattle, Sheep and Hogs

Dry Rendering Reduction Plant Complete

Southern Pacific and Western Pacific Unloading Chutes and Deep Well Water Supply on Property. City Sewerage.

Favorable Terms

Estate of Ben Kaufmann, Deceased
Box 348, San Jose, Calif.

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, $3.00 an inch for each insertion. Position Wanted, special rate, $2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Men Wanted

Casing Salesman

Casing salesman wanted for New York metropolitan territory. Give full information in first letter. All replies confidential. W-236, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Assistant Superintendent

Wanted, ambitious young man experienced in large production, to manage sausage department for aggressive small packer. Write fully to W-216, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Position Wanted

Packinghouse Superintendent

Practical and progressive packinghouse superintendent thoroughly experienced in beef and pork, killing, cutting, curing, sausage, smoking, by-products, etc. Know costs and yields and can show results. At present employed. Good reason for desiring change. A-1 references. W-239, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Sausage Foreman

Sausage foreman wants connection with reliable manufacturer. Age 30, 6 years' experience manufacturing all kinds of sausage, meat loaves, etc. Experienced in figuring sausage costs. Willing to leave Chicago. A-1 references. W-225, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Salesman

Young man, college education, one year's packinghouse sales experience, would like to connect with packer who wants sales results. W-222, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Here's Your Opportunity

to secure the services of a practical, thoroughly experienced working sausage foreman. Expert on sausage, loaves, specialties and baked and boiled ham. Steady position wanted. Salary secondary, future possibilities with reliable house more important. Let me show you! Write W-237, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Manager, Dry Rendering Works

Position wanted as manager of dry rendering works. Fifteen years' experience, age 48. Can furnish best references. Would consider buying half interest in good, going plant. Salary commensurate with business. Location no objection. W-226, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Superintendent

with practical and scientific experience and complete knowledge of all phases of modern packinghouse operations, including canning of meats, and by-products, lard rendering and refining is available immediately for service anywhere. W-208, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Miscellaneous

Biochemical Investigations

Bacteriological and biochemical investigations related to meats and meat products. Lyons Research Laboratories, 204 S. Wisner St., Jackson, Michigan, D. C. Lyons, Ph. D., Dir.

Australian Sheep Casings

Have American representation of one of the largest casing producers in Melbourne and are offering first and second cut sheep casings. Dealer and packer business especially solicited. Write to Oversea Casing Company, 200—21st Avenue, Seattle, Wash.

Which? ?

Which of these Guaranteed Fly-Killers would you like us to mail you full information about—

1—Durobar Electric Screens for Doors. (Kill the Fly before he gets in.)

2—Durobar Electric Fly Traps. (Kill him if he gets in.)

3—Durobar Electric Panels. (Kill him away from the building by luring him to destruction with a light.)

This equipment is absolutely harmless and SAFE for people and animals . . . but SURE DEATH to Flies and all other Flying Pests.

Guaranteed — Fully perfected — For Homes, Factories, Stores, Farms and Institutions—and in use all over the country today.

COST IS LOW—Screens begin at $12; Traps, at $17.50; Panels at $25. Transformers begin at $10.50. And if you want Guards to further protect the Screens, they are from $3.50. Installation is simple.

For completely descriptive illustrated literature, write—

NATIONAL ELECTRIC SCREEN CO.

29 North Peoria Street

Chicago, Illinois

TAKE ADVANTAGE OF THESE OPPORTUNITIES

Equipment Wanted

Mixer, Kneading Table, Etc.

Wanted, starter can, 50-gallons; double-arm mixer, heavy tinned; kneading table; and measuring filler for shortening. Cia. Mantequera De Torreon, S. A., Iturbide Y Torreon, Apartado 109, Torreon. Coah., Mexico.

Equipment for Sale

"Buffalo" Mixer

For sale, one "Buffalo" 1000-lb. capacity mixer No. 4-A with motor. Used less than six months, perfect condition, $550. W-235, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

The Bunn Tying Machine

is used very generally by packers for tying sausage boxes, bacon squares, picnics, butts, etc. Ties 20-30 packages per minute. Saves twine. Write for our 10-day free trial offer. B. H. Bunn Co., 7609 Vincennes Ave., Chicago, Ill.

Sausage Machinery

For sale, reconstructed, fully guaranteed sausage machinery.

No. 43-T "BUFFALO" Self-Emptying Cutter
No. 43-B "BUFFALO" Silent Cutter
No. 38-B "BUFFALO" Silent Cutter
No. 32-B "BUFFALO" Silent Cutter
No. 27 "BUFFALO" Silent Cutter
No. 66-B "BUFFALO" Grinder
1500-lb. "BUFFALO" Mixer
1000-lb. "BUFFALO" Mixer
700-lb. Mixer
200-lb. Stuffer
400-lb. Stuffer

FS-238, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Guaranteed Good Rebuilt Equip.

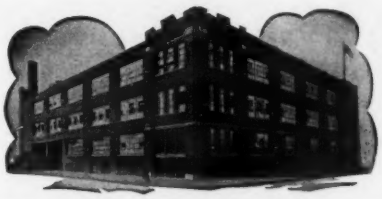
1 Hottmann 1000-lb. twin-screw mixer; 3 Anderson No. 1 Oil Expellers with 15-H.P., AC motors; 2 Anderson RB Expellers; 2—500-ton Hydraulic Curb Presses; two 4-ft.x9-ft. Mechanical Mfg. Co. Lard Rolls; 1 Allbright-Nell 2½-ft.x5-ft. Jacketed Dryer; 3 Bartlett & Snow Jacketed Digesters or Tankage Dryers 10′ dia.; one 24-in. x 20-in. Type "B" Jeffrey Hammer Mill; 2 Jay-Bee Hammer Mills, No. 2, No. 3 for Cracklings; 1 No. 1 CV M & M Hog; 2 Mechanical Mfg. Co. Double-Arm Meat Mixers; 1 "Buffalo" No. 23 Silent Cutter; 1 "Boss" No. 166 Meat Chopper; Miscellaneous: Cutters, Grinders, Melters, Cookers, Rendering Tanks, Hydraulic Presses, Kettles, Pumps, etc.

We buy and sell from a single item to a complete plant.

CONSOLIDATED PRODUCTS COMPANY
14-19 Park Row, New York City.

For Other Equipment for Sale ads see bottom of Page 57 Opposite

Hog, Sheep, Beef Casings
Certified Casing Color



Shurstitch Sewed Casings
Special Hereford Flour

INDEPENDENT CASING COMPANY
1335 West Forty-Seventh Street, Chicago, Illinois
LONDON NEW YORK CHICAGO HAMBURG WELLINGTON

Selected Sausage Casings
MAY CASING COMPANY
619 West 24th Place, Chicago, Ill.

To Sell Your Hog Casings
in Great Britain
communicate with
STOKES & DALTON, LTD.
Leeds 9 ENGLAND

E. R. SEABERG & CO., INC.
SAUSAGE CASINGS
IMPORTERS - EXPORTERS
723 West Randolph Street, Chicago, Ill., U. S. A.
Cable Address "Seacoco"

HARRY LEVI & COMPANY, INC.
IMPORTERS EXPORTERS
SAUSAGE CASINGS
625 Greenwich St. NEW YORK, N. Y.
723 West Lake St. CHICAGO, ILL.

W. J. KEMPNER, LTD.
Quality Sausage Casings
47-53 St. John St., Smithfield, London, E. C. 1.
Cables: Suppliant, London
Continuous Buyers of Quality Hog Casings in Carload Lots

STOCKINETTES from CAHN
are backed by a 27-year old reputation for dependable quality and prompt service
from
Fred C. Cahn
222 W. ADAMS ST.
CHICAGO, ILL.
Selling Agent THE ADLER COMPANY, Cincinnati

"The Skins You Love to Stuff"
Early & Moor, Inc.
SAUSAGE CASINGS
Exporters 139 Blackstone St.
Importers Boston, Mass.

THE CUDAHY PACKING CO.
PRODUCERS, IMPORTERS AND EXPORTERS OF
Sausage Casings
221 NORTH LA SALLE STREET CHICAGO, U. S. A.

Equipment for Sale

Rendering Machinery

For sale, 2 reconditioned rendering cookers, one 4 x 7, one 5 x 8. First-class condition. Reasonable. FS-233, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Equipment for Sale

Beef Hoists

For sale, two beef hoists, latest type, motor-driven with motors, 220 volt, A. C., 2 droppers for dressing beds. A-1 condition. Practically new. FS-234, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Equipment for Sale

Used Packinghouse Equipment

For sale, 24-ton Frick ice machine with steam engine. Brownell boiler, Gem City boiler, lard balance scale, cattle scale, track scales, pumps, lard cooking tank, blowers tallow tanks, other items. For list and full particulars write to Geo. H. Alten, P. O. Box 426, Lancaster, Ohio.

ADVERTISERS

IN THIS ISSUE OF THE NATIONAL PROVISIONER

The equipment, supplies and services of the firms listed here vitally affect your business life. Each of these companies is constantly striving for perfection, and in doing so offers you procedures for operating more efficiently, means for producing better merchandise and methods of selling your output more readily—with all the benefits which come from lowered costs and faster turnover. Study the opportunities they offer you in their advertisements.

The National Provisioner is a Member Audit Bureau of Circulations and Associated Business Papers, Inc.

Adler Company, The 57
Allbright-Nell Co., The ....Third Cover
American Dry Milk Institute 32
Ampol, Inc 55
Arbogast & Bastian Co 55
Armour and Company 12

Bemis Bro. Bag Co 44
Best & Donovan 32

Cahn, Fred C 57
Callahan & Co., A. P 34
Century Electric Co 24
Cincinnati Butchers' Supply Corp ... 37
Cleveland Cotton Products Co 37
Corn Products Sales Co 7
Cudahy Packing Co 57

Diamond Crystal Salt Co 35
Dold Packing Co., Jacob 55
Dry Zero Corporation 22

Early & Moor, Inc 57
Exact Weight Scale Co 37

Felin & Co., Inc., John J 55
Ford Motor Co 10
French Oil Mill Machinery Co 38
Frick Co 22

Gereke-Allen Carton Co 50
Globe Company 30, 31
Griffith Laboratories 28

Ham Boiler Corporation 26
Hoffman, J. S. Co 54
Hormel & Co., Geo. A 54
Hunter Packing Co 54

Independent Casing Co 57
International Harvester Co 21
International Salt Co 9

Jackle, Geo. H 55

Kahn's Sons Co., E 54
Kempner, W. J., Ltd 57
Kennett-Murray & Co 44

Levi, Harry & Company, Inc 57
Link Belt Co 5

Manaster, Harry & Bro 55
May Casing Company 57
Mayer & Sons Co., H. J 50
McMurray, L. H 44
Meat Packers Union of Poland 28
Micro-Westco, Inc 24
Montgomery Elevator Co 38

Omaha Packing Co ..... Fourth Cover

Packers & Renderers Machinery 38
Peters Machinery Co 24
Preservaline Manufacturing Co 6

Quaker Oats Company 20

Rath Packing Company 54
Rogers, Inc., F. C 50

San Joaquin Valley Meat Co 55
Schloemann, Carl F 24
Schluderberg, Wm.-T. J. Kurdle Co .. 54
Seaberg, E. R. & Co 57
Smith's Sons Co., John E. Second Cover, 3
Solvay Sales Corporation 48
Specialty Mfrs. Sales Co 50
Standard Oil Co. (Indiana) 11
Standard Pressed Steel Co 8
Stange Co., Wm. J 48
Stokes & Dalton, Ltd 57
Superior Packing Co 55

Taylor Instrument Companies 53
Theurer Wagon Works, Inc 50

United Steel & Wire Co 50
U. S. Slicing Machine Co 50

Visking Corporation ..... First Cover
Vogt, F. G. & Sons, Inc 54

Wilmington Provision Co 54
Worcester Salt Co 48

While every precaution is taken to insure accuracy we cannot guarantee against the possibility of a change or omission in this index.

ANCO

STAINLESS STEEL HAM RETAINERS ARE *Tops* IN CONVENIENCE SANITATION DURABILITY

all the roll of successful packers and you will find hundreds who attribute the enthusiastic acceptance of their boiled hams and similar products to the improvements made in them by use of ANCO Ham Retainers.

ANCO Stainless Steel Retainers have long ago proven to progressive packers that the increased original cost is soon repaid in reduced maintenance costs, and the lifetime durability of their construction. For those who are not prepared to swing to Stainless Steel Equipment, we still manufacture all styles of ANCO Retainers of steel, heavily tinned.

Write for new Catalog and prices today.

THE ALLBRIGHT-NELL CO.

5323 S. WESTERN BOULEVARD
CHICAGO, ILL.

EASTERN OFFICE
117 LIBERTY ST.
NEW YORK, N. Y.

WESTERN OFFICE
111 SUTTER STREET
SAN FRANCISCO, CAL.





PREFERRED

FOR COLD SUPPERS LUNCHES...HORS D'OEUVRES OUTINGS...

TRADE MARK

CIRCLE U BRAND DRY SAUSAGE is a product of fine meats and choice spices, skillfully prepared by experts to meet exacting tastes. That's why it is the preferred dry sausage where good foods are served and enjoyed. That also is why you can build a profitable, steady, repeat business with Circle U Brand Dry Sausage—a kind for every taste and every nationality.

OMAHA PACKING COMPANY
Chicago

HOLSTEINER
CERVELAT
GOTEBORG
THURINGER
SALAMI
FARMER
GENOA SALAMI
PEPERONI
CAPICOLLI
COOKED SALAMI
ITALIAN STYLE BUTTS

